Case study on Soy sauce

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4 November 2012
Tokyo, Japan

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Status of Codex Standard for Soy sauce

Work was Discontinued at 28th of CAC in 2005

History of Consideration on Soy sauce in Codex (1)

1998.3 19th CCPFV
- CCPFV agreed to seek approval of the CCEXEC to elaborate a standard for soy sauce to cover fermented soy sauce

1998.7 45th CCEXEC
- CCEXEC approved the proposal for new work - inclusive of all products traded within commodity groups rather than highly specific standards
History of Consideration on Soy sauce in Codex (2)

**2000.9  20th CCPFV**
- CCPFV accepted the offer of the Japanese delegation to prepare proposed draft standard for Soy sauce

**2002.9  21st CCPFV**
- CCPFV decided to return the proposed draft standard for Soy sauce to Step 2 for redrafting due to the long list of commodities to be examined

History of Consideration on Soy sauce in Codex (3)

**2004.10  22nd CCPFV**
- CCPFV agreed to discontinue work on the standardization of Soy sauce
- CCPFV agreed to recommend the CCEXEC to entrust this work to CCCPL
- CCCPL should have a full discussion on the need for a Codex Standard for Soy sauce in the light of the Criteria for the Establishment of Work Priorities
History of Consideration on Soy sauce in Codex (4)

2005.2 55th CCEXEC

- CCEXEC agreed that the Commission should consider whether there was need for continuing to develop a Codex Standard for Soy sauce.
- If the answer was affirmative, then the subsequent question on whether to entrust its elaboration to CCCPL should be addressed.
- CCEXEC noted that possible options included discontinuation of work within Codex as well as finalization of the draft standard as a regional standard.

History of Consideration on Soy sauce in Codex (5)

2005.7 56th CCEXEC

- CCEXEC recommended that the Commission discontinue work on the elaboration of a Codex Standard for Soy sauce.

2005.7 28th CAC

- The Commission endorsed the recommendation of the CCEXEC to discontinue work on Soy sauce within Codex.
Ideal Standard
Japanese Government strove to establish

“Naturally brewed” Soy sauce

- Traditional seasoning in Japan
- It is traded internationally
- Japan has the Japan Agricultural Standard for Soy sauce
- The purpose to establish Codex standard was to achieve the considerable international market position for Japanese traditional soy sauce

However..... Inclusive standard should be considered!!

The way to discontinuation (1)

Product Definition

Japan’s Proposal
- Soy sauce is a clear liquid seasoning obtained by fermentation of soybeans and/or by hydrolysis of vegetable proteins.

Other Members’ Comments
- We do not produce sweet soy sauce....
- Soy sauce is a liquid seasoning obtained by fermentation of soybean and/or by hydrolysis of soybean or other vegetable protein sources to produce soy extract for further processed into sweet soy sauce or salty soy sauce.
The way to discontinuation (2)

Product Definition

Japan's Proposal
- Naturally brewed soy sauce
- Short-term brewed soy sauce
- Non brewed soy sauce
- Mixed soy sauce

Other Members' Comments
- Brewed soy sauce
  - We need “Naturally”!
- Non-brewed soy sauce
- Mixed soy sauce

The way to discontinuation (3)

Optional Ingredients

Japan's Proposal
- Cereal grains
- Vegetable proteins
- Sugars
- Vinegar
- Sweet rice wines
- Distilled alcohol of agricultural origin
- Salt
- Hydrolyzed Vegetable Protein

Other Members' Comments
- In addition to Japan's proposal........
  - Starch(es) or Flour(s), Fermented wine(s), Molasses, Yeast extract, Legumes, Spices and herbs, Onions, Garlic
  - We do not use such ingredients to produce soy sauce!
The way to discontinuation (4)

Inclusive Standard?

The purpose to establish Codex Standard for Soy sauce was to achieve the considerable international market position for Japanese traditional soy sauce.

Japan tried to establish an inclusive soy sauce standard. However, the prospective Codex Standard for Soy sauce would not be no longer Japanese traditional soy sauce.....

Lesson Learnt

◆ When members propose to establish a Codex Standard, they should examine thoroughly whether standardisation is needed in light of “Criteria for the Establishment of Work Priorities”.

◆ Especially,
  - Diversification of national legislations and apparent resultant or potential impediments to international trade
  - Amenability of the commodity to standardisation