



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON CONTAMINANTS IN FOODS
Eleventh Session
Rio de Janeiro, Brazil, 3 – 7 April 2017**

To be held at the Windsor Marapendi Hotel, Rio de Janeiro, Brazil

KENYA ADDITIONAL COMMENTS

Agenda Item 2 CX/CF 17/11/2 March 2017

B. MATTERS ARISING FROM SUBSIDIARY BODIES OF THE COMMISSION

MATTERS FOR ACTION

FAO/WHO Coordinating Committee for Africa

Proposed draft Regional Standard for Fermented Cooked Cassava Based Products

18. CCAFRICA22 (January 2017) considered contaminants in fermented cooked cassava-based products and put the following questions to CCCF for consideration:

Kenya did submit comment on this agenda mentioned below but we would like to give additional comment to clarify the issue on whether it is inappropriate to use the maximum hydrocyanic acid levels

What are fermented cooked cassava-based products and how different are they from *gari*.

We believe that this should have been done at an earlier stage of the development of this standard so this matter should not arise at this stage.

Consider if the existing maximum levels for hydrocyanic acid in *gari* (less or equal to 2 mg/kg) could be extended to fermented cassava based products.

It is inappropriate to use the maximum hydrocyanic acid levels in *gari* as the standard for other fermented cooked cassava-based products. Extending the maximum levels for hydrocyanic acid in *gari* to other fermented cooked cassava-based products implies that the processing procedures of these products are essentially the same. This would render this standard redundant. Cassava-based products are regional products and there are definitely wide variations in their methods of processing. It should be noted that fermentation alone may not necessarily reduce the hydrocyanic acid content to levels that may be considered safe for consumption, especially if the starting material is bitter cassava variety. We propose that standard should broadly categorize the products - for example in the mode of fermentation (solid-substrate or liquid substrate fermentation), the water activity levels, and other fermentation conditions (such as temperature). They can then determine the levels of hydrogen cyanide (and other response variables such as pH and total acidity) in the different products before setting the maximum hydrocyanic acid levels.

Consider if fermented cooked cassava-based products are susceptible to mycotoxins contamination.

From the literature search, it appears that fermented cooked cassava-based products are not susceptible to mycotoxin contamination. However, JECFA can give reviewed information that explicitly states that the proposed products in this standard are free from mycotoxins.