



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR AFRICA
22nd Session
Nairobi, Kenya, 16 - 20 January 2017

PROPOSED DRAFT REGIONAL STANDARD FOR DRIED MEAT

Report from Morocco

A. Background

1. At its twenty-first session, The FAO/WHO Coordinating Committee for Africa (CCAFRICA21) decided to set up an electronic working group, chaired by the Côte d'Ivoire and co-chaired by Botswana and Morocco to draft a regional standard for dried meat for Africa (see REP15/CAC, para. 61).
2. The thirty-ninth session of the Codex Alimentarius Commission, held in Rome from 27 June to 1 July 2016, approved the project document and noted that work should focus solely on the quality aspects of dried meat products that are traded locally, while products traded outside of Africa would be excluded (see REP16/CAC, par. 112).

B. Methodology

3. The electronic working group began work in August 2016. Eight member countries and three observers expressed interest in working on the project.
4. The drafting of this standard will be based on a two-stage process:
First stage: Gathering information from CCAFRICA members on dried meat
Second stage: Analysis of the information and preparing a draft discussion paper
5. In terms of the first stage, Morocco and Nigeria have each submitted a proposed draft standard that includes the above-mentioned points to serve as a working base for the group, and a preliminary analysis on the drafting of the aforementioned draft standard including the following elements:

- Scope
- Product definitions
- Raw material specifications
- Processing procedures
- Product specifications including categories of dried meat products
- Establish the tolerance limits for contaminants and micro-organisms
- Food additive provisions
- Methods of inspection, sampling and testing
- Packaging, labelling, transportation and storage.

C. Difficulties encountered

6. From the outset, the electronic working group experienced problems with communication, as group members may not have received the draft standards to respond and express their comments and suggestions;
7. The allotted time of three months was insufficient to be able to draft a regional standard that would take into account all the characteristics of the different dried meat products in Africa;

8. There were difficulties in gathering the data on the essential composition and quality factors as well as processing procedures.

D. Conclusion and recommendation

10. The communication problem encountered by the members of the working group meant that there were not enough discussions to be able to propose a preliminary draft standard that would take into account all the characteristics of the different dried meat products in Africa. **Therefore, the recommendation is:**

- To continue to gather information on the above-mentioned products so that they can be taken into account in the draft standard;
- To arrange meetings in the margins of CCAFRICA22 to implement the actions required to start drafting the regional draft standard which would take into account all the different types of dried meat products in Africa;
- To work on a new timeline that the countries concerned can adhere to so that a draft regional standard may be drafted that meets the defined objectives.