

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

**REP20/AFRICA**

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX ALIMENTARIUS COMMISSION

*43<sup>rd</sup> Session*

*FAO Headquarters, Rome Italy*

*06 – 11 July 2020*

## REPORT OF THE 23<sup>rd</sup> SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR AFRICA

**Nairobi, Kenya**

**2 – 6 September 2019**

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SUMMARY AND STATUS OF WORK					
Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
Members/ CCEXEC 79/ CAC43	Comments/ Adoption	Draft Standard for fermented cooked cassava - based products	N07-2015	8	76 and App. III
		Draft Standard for fresh leaves of <i>Gnatum</i> spp.	N09-2015	8	84 and App. IV
		Proposed draft standard for dried meat	N07-2016	5	101 and App.V
		Proposed amendments to Sections 3.2.2 and 3.4 of the regional Standard for Shea Butter (CXS 325R-2017)	-	-	40, 41, App VI
	Approval	New work on the elaboration of guidelines for supporting the development of harmonised food laws for the CCAFRICA region	-	-	107
CCFL, CCMAS	Endorsement	Relevant sections of the: i) Draft regional standard for fermented cooked cassava-based products; ii) Draft regional standard for fresh leaves of <i>Gnetum</i> Spp iii) Proposed draft standard for dried meat			75 and App. III 83 and App. IV 101 and App.V
CAC43 and subsidiary bodies	Information	Outcome of the survey on emerging issues in the CCAFRICA region			15
Coordinator and Members	Action	Members to continue with consultation and nominate the next coordinator at CAC43			113
Codex Secretariat	Action	Publish examples of specific fermented cooked cassava-based products as an information document			75 and App VII
CCFA & CCPFV	Information	Provided information to CCFA on alignment of Food additives Provisions in the regional standards for CCAFRICA.			39
		Supported the new work to develop a standard on cashew kernels			43
FAO/WHO and Members	Action and Information	<u>Keynote address- AfCFTA - A quest for trade in safe food</u> - Acknowledged the opportunity that would be provided by AfCFTA to improve food safety at the continental level and encouraged countries to build awareness of AfCFTA and the high level of investment required to strengthen food safety in support of intra-regional trade and the need to prioritize that investment; - Encouraged Members to use the FAO/WHO Food Control System Assessment tool to align their approaches to investment in food safety; - Agreed to promote the use of Codex standards as the basis for harmonization of food standards in the region; - Agreed to proactively prioritize areas in need of food standards and to bring these to the attention of the Codex Alimentarius Commission and urged members to participate actively in all relevant Codex Committees.			10
FAO/WHO and Members	Action and Information	<u>Food quality and safety situation in countries of the Region: Current and emerging issues</u> - Noted the outcome of the survey and agreed that: it was relevant to the region, and that such studies should support the implementation of the Codex strategic Plan; to inform CAC43 and its subsidiary bodies of the issues identified in the survey; and to continue the survey; and called upon members to respond to the survey; - Proposed that a situational analysis be conducted in selected pilot countries in CCAFRICA			15

SUMMARY AND STATUS OF WORK					
Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
FAO/WHO and Members	Action and Information	<u>Future of food safety</u> <ul style="list-style-type: none"> <li>- Took note of the Chairperson's Summary of the First FAO/WHO/AU International Food Safety Conference and the Joint FAO/WHO/WTO Statement of the WTO International Forum on Food Safety and Trade;</li> <li>- Made commitments (Codex Strategic Plan 2020-2025 implementation and world food safety day;</li> <li>- Made requests to FAO and WHO to follow-up on the success of the Conference and Forum to maintain a focus on food safety (development of global action plan on food safety; provide progress report to CAC43 on good will ambassador).</li> <li>- Encouraged members to build awareness in their Ministries of Health and representations to WHO on the importance of supporting the inclusion of Food Safety in the Agenda of WHO Executive Board and World Health Assembly.</li> </ul>			23
FAO/WHO and Members	Action and Information	<u>Food quality and safety situation in countries of the Region – Use of online platform</u> <ul style="list-style-type: none"> <li>- Confirmed the value for exchanging information on national food control systems; that the platform was fit for purpose;</li> <li>- Agreed the need to strengthen CCPs so that they can fully undertake their role; and</li> <li>- Recommended that members enhance awareness of the Codex work in general and CCPs in particular and advocate for support at the Political level.</li> </ul>			28
FAO/WHO and Members	Information	<u>Use of Codex Standards in the region</u> Noted the outcome of the survey on the use of Codex standards in the region, made comments and suggestions for the future surveys.			29-33
CAC, CCEXEC Members	Information	<u>Codex work relevant to the region</u> Agreed that the ongoing work in various Codex Committees identified by coordinator as well as additional information provided by delegations were of relevance to the region			44-46
Coordinator, Members and Codex Secretariat	Action and Information	<u>Codex Strategic Plan</u> <ul style="list-style-type: none"> <li>- Noted the report of implementation of both the Global and Regional Strategic Plan 2014-2019 and requested members to proactively provide information to facilitate preparation of the final report of the Strategic Plan 2014-2019</li> <li>- Welcomed the new Strategic Plan 2020-2025, and agreed to on the implementation of activities aimed towards achieving goals 1, 3 and 4.</li> </ul>			48-54, 60 i) & ii)
Coordinator, Members and Codex Secretariat .	Action	Discussed and adopted the Regional Communication Work Plan and other related supportive mechanisms for its execution.			61-63
Coordinator, AU and Members	Drafting	Development of a paper on the prioritization of the work of CCAFRICA			38
EWG (Kenya, Senegal and Morocco) / Members	Revision / comments	Refinement of the activities to be undertaken in the region over the next two years to support implementation of the Codex Strategic Plan 2020-2025 including definition of responsibilities, targets and monitoring approach			59
Kenya	Revision	Revision and submission of the project document, for the proposed new work on guidelines for supporting the development of harmonised food laws for the CCAFRICA region, to CAC43.			107
EWG (Botswana, Kenya and Morocco) / Members	Drafting/ comments	Preparation of a revised draft standard for dried meat		6	101, App. V

<b>SUMMARY AND STATUS OF WORK</b>					
<b>Responsible Party</b>	<b>Purpose</b>	<b>Text/Topic</b>	<b>Code</b>	<b>Step</b>	<b>Para(s)</b>
EWG (Kenya, Senegal and Morocco) / Members	Drafting/ Comments	Preparation of draft guidelines for supporting the development of harmonised food laws for the CCAFRICA region		2/3	107
Eswatini and CCAFRICA	Updating	Discussion Paper on the development of a regional Standard for fermented non-alcoholic cereal based drink		-	109

## LIST OF ACRONYMS

AfCFTA	African Continental Free Trade Area
ARSO	African Organisation for Standardisation
AU	African Union
AUC	African Union Commission
AU-IBAR	African Union Inter-African Bureau for Animal Resources
CAC	Codex Alimentarius Commission
CCAFRICA	FAO/WHO coordinating Committee for Africa
CCCF	Codex Committee on Contaminants in Food
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Additives
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCFH	Codex Committee on Food Hygiene
CCFICS	Codex Committee on Food Inspection and Certification Systems
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCP	Codex Contact Point
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCPR	Codex Committee on Pesticide Residues
CL	Circular letter
COMESA	Common Market for Eastern and Southern Africa
CRD	Conference room document
CTF	Codex Trust Fund
CXG <sup>1</sup>	Codex Guidelines
CXS <sup>2</sup>	Codex Standard
EAC	East African Community
ECOWAS	Economic Community of West African States
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
GSFA	General Standard on Food Additives
ML	Maximum Level
MRL	Maximum Residue Limit
NCC	National Codex Committee
RECs	Regional Economic Communities
STDF	Standards and Trade Development Facility
WG	Working Group
WHO	World Health Organization

<sup>1</sup> CXG is the new designation for Codex Guidelines (i.e. CAC/GL)

<sup>2</sup> CXS is the new designation for Codex Standards (i.e. CODEX STAN)

## INTRODUCTION

1. The FAO/WHO Coordinating Committee for Africa convened its Twenty-third Session (CCAFRICA23) in Nairobi, Kenya, from 2 to 6 September 2019 at the kind invitation of the Government of Kenya. Dr Kimutai Maritim, Deputy Director of Veterinary Services, Ministry of Agriculture, Livestock, and Fisheries, Kenya chaired the Coordinating Committee, assisted by Dr George Abong, Senior Lecturer University of Nairobi. Thirty-two Member Countries, five Member Countries and one Member Organisation from outside the Region, seven Observer organisations, and the Representatives of FAO and WHO, attended the Session. The list of participants is contained in Appendix I.

## OPENING<sup>1</sup>

2. The Deputy President of the Republic of Kenya, H.E. Honourable Dr William S Ruto welcomed delegates and addressed the meeting. He underscored the importance of strengthening regulatory, scientific and technological capacities throughout the food value-chain to facilitate those innovations that will shift food production and consumption towards greater sustainability, and expressed the Kenyan Government's continued support towards the work of Codex.
3. The meeting was also addressed by: Hon. Mwangi Kiunjuri, EGH, MGH, Cabinet Secretary Ministry of Agriculture, Livestock and Fisheries, Kenya; Dr. Charles Bebay, FAO Representative to Kenya; Dr. Rudi Eggers, WHO Representative to Kenya; Mr. Steve Wearne, Vice-Chairperson, Codex Alimentarius Commission; and Dr. Kimutai Maritim, Chairperson, FAO/WHO Coordinating Committee for Africa.

## ADOPTION OF THE AGENDA (Agenda Item 1)<sup>2</sup>

4. The CCAFRICA23 adopted the Agenda as contained in CX/AFRICA 19/23/1 Rev.2 and agreed to consider the following topics under Item 15 (Other Business) subject to the availability of time:
  - proposal for New Work concerning a regional standard for the labelling and advertising of breastmilk substitutes and other products – IBFAN (CRD9);
  - use of Basic Methacrylate Copolymer (BMC, INS 1205) as a food additive - Senegal; and
  - statement of appreciation – Tanzania.
5. The CCAFRICA23 further agreed to establish the following in-session Working Groups (WGs), open to all Members and Observers, to consider:
  - i. agenda item 7.2 taking into account written comments received (CRD 8); and to prepare a report with recommendations for consideration by the plenary (chaired by Kenya and co-chaired by Senegal); and working in English and French; and
  - ii. agenda Item 11 (proposed draft Standard for dried meat) and revise the draft Standard taking into account written comments received (CRD 3, 4 and 6), and prepare recommendations for consideration by the plenary (chaired by Botswana and co-chaired by Kenya) and working in English only.

## KEYNOTE ADDRESS – AFRICA CONTINENTAL FREE TRADE AREA – A QUEST FOR TRADE IN SAFE FOOD” (Agenda Item 2)<sup>3</sup>

6. The Representative of FAO introduced the item on behalf of FAO and WHO, recalling the purpose of the keynote address, to generate discussions on a topical issue of interest to the region, raise Members' interest, increase political buy-in, support improved participation in the work of Codex, and generate useful information exchanges on food safety and quality in the region. This contributes to food safety intelligence which is key to FAO and WHO capacity development programmes. As the African Union (AU) Members ratified the Agreement of the Africa Continental Free Trade Area (AfCFTA) in May 2019, this was selected as the topic for the keynote address.
7. Mr Jean Kamanzi delivered the keynote address (CRD2) noting the existing challenges and opportunities for food safety programmes in the region; available tools to support food safety programmes in the region and possible areas for intervention. The Keynote address was followed by a panel discussion. The panellists were: Mr Willie Shumba, African Union Commission (AUC); Mr Benoit Gnonlonfin, Economic Community for West African States (ECOWAS); Mr. Joseah Rotich, Ministry of Industry, Trade and Cooperatives, Kenya; and Mr John Oppong-Otoo, African Union - InterAfrican Bureau for Animal Resources (AU-IBAR).
8. During the discussions the following observations were made:
  - It is important to acknowledge and build on the current high level political will that exists to address

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<sup>1</sup> CRD1 (Opening Speeches)

<sup>2</sup> CX/AFRICA 19/23/1, CRD9 (IBFAN)

<sup>3</sup> CX/AFRICA 19/23/2, CRD2 (Keynote address)

food safety following the ratification of the AfCFTA and the FAO/WHO/AU International Conference on Food Safety.

- The technical work required and the capacity and expertise to address the food safety challenges of the region should not be underestimated and should be linked to the political dimension of AfCFTA.
- While there has been substantial investment in food safety in the region there is a need to realign and expand investment to target food destined for domestic and regional markets in addition to exports outside of the continent.
- Investment in building capacity should be prioritized on the basis of evidence and risk.
- AfCFTA can be a catalyst to leverage both government and private sector investment in food safety.
- The Regional Economic Communities (REC's) (e.g. COMESA, ECOWAS, EAC,) have a valuable role to play in supporting efforts towards coordination, harmonization and implementation of standards, and collaboration with the AU provides opportunities to accelerate this process.
- There is a need to ensure coordination between CCAFRICA and regional standard setting organizations e.g. African Organisation for Standardisation (ARSO) to promote harmonization of food standards in the region.
- The AU should proceed with the establishment of the African Food Safety Agency at the earliest opportunity.
- Codex standards should be the basis of harmonization of food standards in the region.
- Countries should prioritize their needs for new food standards, and ensure that they prepare effectively in order to actively participate in Codex Committees.
- Raising awareness on the importance of food safety can encourage consumers to be more active in demanding safe and nutritious food.

9. FAO and WHO Representatives highlighted the usefulness of the recently published FAO/WHO Food Control System Assessment Tool to help countries analyse their strengths and weaknesses, and plan how to progress and set priorities for investments in food safety. The wide use of the tool by Members could facilitate intra-regional dialogue, build a common understanding of national food control systems and support alignment of approaches to invest into food safety.

### **Conclusion**

10. CCAFRICA23:
- i) acknowledged the opportunity that would be provided by AfCFTA to improve food safety at the continental level and encouraged countries to build awareness of AfCFTA and engage their technical experts in discussions on this agreement and its implementation;
  - ii) encouraged the AU to establish the African Food Safety Agency;
  - iii) acknowledged the high level of investment required to strengthen food safety in support of intra-regional trade and the need to prioritize that investment;
  - iv) encouraged its Members to use the FAO/WHO Food Control System Assessment tool to align their approaches to investment in food safety;
  - v) agreed to promote the use of Codex standards as the basis for harmonization of food standards in the region and supported the efforts of the AU for regional harmonization of standards based on science, and strongly encouraged coordination with other relevant organizations.
  - vi) recognized the importance of the Regional Economic Communities (RECs) in strengthening food safety including in the harmonization and implementation of food standards;
  - vii) agreed to proactively prioritize areas in need of food standards and to bring these to the attention of the Codex Alimentarius Commission; and
  - viii) urged members to participate actively in all relevant Codex Committees.

**FOOD SAFETY AND QUALITY SITUATION IN THE COUNTRIES OF THE REGION: CURRENT AND EMERGING ISSUES (Agenda Item 3.1)<sup>4</sup>**

11. The Representative of FAO, speaking on behalf of FAO and WHO, introduced the item; noted that its purpose was to draw the attention of CCAFRICA to emerging issues of concern as well as the general food safety and quality situation in the region; and confirmed that the information provided supported FAO and WHO efforts to enhance food safety capacities and implement the Codex Strategic Plan. The Representative presented the current and emerging issues identified by the survey, namely AMR, pesticide residues, capacity of food control systems, food fraud, water contamination, consumer awareness, aflatoxins, and climate change.
12. The Representative encouraged Members to provide their feedback on (i) actions already underway in countries and the region as the result of the identification of the emerging issues, (ii) challenges in identifying and reporting emerging issues, and (iii) perspectives on the way forward.
13. CCAFRICA23 noted the information provided and made the following observations.

**Identified Issues**

- The issues identified in the survey were reflective of the actual concerns of countries in the region and this information was useful in identifying priority areas and targeting investment in food safety.
- While AMR was identified as the highest priority, it was noted that there are a number of initiatives underway in this area although coordination could still be improved.
- Weakness of food control systems/legal frameworks was identified as critical since functioning food control systems are needed to identify and address new and emerging issues. In this context it was critical to prioritize implementation of effective food control systems and legal frameworks. Efforts also need to be made to harmonize national and regional approaches.
- National Food Control Systems need to take a holistic approach when addressing the various infrastructure requirements and should take into account the need to address the informal sector.

**Survey approach**

- The increase in replies to the survey compared to that presented at CCAFRICA22 was positive although some countries continued to experience technical challenges in responding to the survey.
- The response rate (47%) meant that there was still a gap in terms of our understanding of the current and emerging issues facing countries and other means of collecting this type of information such as in-country situation analysis may need to be considered. However, the available data should still be used and combined with other data as an input to priority setting.

**Way forward**

- The ongoing need to build strong and sustainable food control systems required high-level support and thus advocacy efforts were needed to raise awareness among Members and high-level authorities to secure such support. The AU should be requested to advocate with their Members to secure commitment to address food safety.
  - The proposed new work on Guidelines to support harmonization of national food laws (see Agenda 12) was a positive forward step.
14. The Representative of FAO provided information on the organization's approach to supporting Member countries in assessing their food control systems including capacity to identify emerging issues and informed CCAFRICA23 of the publication of the FAO/WHO Food Control System Assessment Tool, which will be useful for Member countries in identifying and addressing key issues.

**Conclusion**

15. CCAFRICA23:
  - i) noted the outcome of the survey and agreed that it was relevant to the region and that such studies could support or inform the implementation of the Codex Strategic Plan;
  - ii) agreed to inform CAC43 and its subsidiary bodies of the issues identified in the survey;
  - iii) agreed that the survey played a useful role and should be continued and called upon Members to make every effort to respond to such surveys;

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<sup>4</sup> CX/AFRICA 19/23/3 Rev1, CRD6 (Senegal);

- iv) encouraged Members to also look at other mechanisms by which such data could be collected which may facilitate higher response rates and data more representative of the region;
- v) emphasized the critical need to strengthen national food control systems and the importance of a multi-sectoral approach to food safety;
- vi) highlighted the critical need to increase awareness and advocacy in order to receive the necessary political and financial support;
- vii) requested the African Union Commission to assist Members in reaching out to the highest level of political decision-makers, including providing support towards harmonisation of regulatory frameworks at the regional level; and
- viii) proposed that situational analysis be conducted in selected pilot countries in the CCAFRICA region to provide a better understanding of the food safety situation in the wider region.

**THE FUTURE OF FOOD SAFETY: OUTCOME OF THE FAO/WHO/AU INTERNATIONAL FOOD SAFETY CONFERENCE AND THE INTERNATIONAL FORUM ON FOOD SAFETY AND TRADE – WHATS NEXT? (Agenda Item 3.2)<sup>5</sup>**

16. The Representative of WHO, on behalf of FAO and WHO, introduced the item, recognizing the importance accorded by the Codex Alimentarius Commission in highlighting food safety issues in the governing bodies of WHO and the FAO. The Representative noted the opportunity provided by the first International Conference on Food Safety held in Addis Ababa, Ethiopia on 12-13 February 2019 as well as the International Forum on Food Safety and Trade held in Geneva, Switzerland on 23-24 April 2019 to raise the profile of food safety and promote political engagement to address food safety concerns.
17. Recalling the outcomes of the Addis Ababa conference and the Geneva forum and the need to strengthen food control systems across sectors and borders, the Representative stressed the importance of the Committees' discussions in bolstering processes aimed at including food safety on the agenda of WHO governing body meetings. The Representative requested CCAFRICA members to reflect on (a) their priority action areas in food safety for the next decade; and (b) concrete actions that WHO and/or FAO should take forward for the next decade.
18. Delegations expressed their strong appreciation for the Addis Ababa conference and the Geneva forum and emphasized the need to build on the current momentum to address food safety concerns. Several suggestions were made in this regard including:
  - the development of a global action plan for food safety;
  - the need to designate goodwill ambassadors for food safety who would champion advocacy and investment in food safety; and
  - the need to extend advocacy efforts to invest in food safety to the highest levels of government; and the important role of the AU in supporting these efforts at the continental level.
19. In terms of priority areas for action over the next decade the following ideas were expressed:
  - moving forward with the establishment of the African Food Safety Authority;
  - assessing and strengthening national food control systems, ensuring that they also address the informal food sector;
  - improving the evidence base for food safety through supporting efforts in monitoring and surveillance, total diet studies and others, and using the available data to undertake activities such as estimates of the foodborne disease burden to inform decision-making;
  - enhancing risk assessment, management and communication capacities in countries including ensuring dedicated financing for scientific advice provided by the FAO/WHO expert bodies to the CAC;
  - developing a regional alert system for food and feed;
  - support in highlighting food safety in the governing bodies of the parent organizations; and
  - strengthening national food laboratories with capacity to test for priority food safety hazards.

<sup>5</sup> CX/AFRICA 19/23/4, CRD6 (Senegal);

20. Two observer Members outlined the process that was underway in an effort to get food safety included on the agenda of the WHO governing bodies, the current thinking regarding the content of such a request to WHO, and the associated timeline of 17 September. They called upon Members from the region to support this initiative.
21. Member countries were reminded that such a process was entirely member driven and provided a very short window of opportunity for different sectors and government authorities to collaborate with each other on advocating for food safety issues in the governing bodies of the parent organizations.
22. WHO and FAO committed to exploring the options and procedures related to the designation of goodwill ambassadors in their organizations.

### **Conclusion**

23. CCAFRICA23:
  - i) took note of the Chairperson's Summary of the First FAO/WHO/AU International Food Safety Conference and the Joint FAO/WHO/WTO Statement of the WTO International Forum on Food Safety and Trade and committed to making these documents available to high-level policy makers within their governments;
  - ii) committed to actively engage in the implementation of the Codex Strategic Plan 2020-2025, and to support the realisation of the principles embedded in the Chairperson's Summary and the FAO/WHO/WTO Statement (participation in Codex work and adoption and use of Codex standards as a cornerstone to food safety);
  - iii) reaffirmed the need to use different approaches to raise and sustain the profile of food safety so that the necessary resources are made available to support food safety programmes including on the occasion of the World Food Safety Day (WFSD) on 7<sup>th</sup> June;
  - iv) requested FAO and WHO to continue their activities to maintain a high profile for food safety through follow-up initiatives to the 2019 events, for example through the development of a global action plan for food safety;
  - v) supported the establishment of a goodwill ambassador to champion the importance of food safety and help maintain the momentum created by the two food safety conferences and welcomed the support of FAO and WHO to determine how to proceed and requested that they provide a progress report to CAC43; and
  - vi) welcomed the efforts being made to propose that food safety be considered part of the agenda of the upcoming WHO Executive Board and World Health Assembly and encouraged Members to build awareness in their ministries of health and representations in Geneva to WHO on the importance of supporting such efforts.

### **FOOD SAFETY AND QUALITY SITUATION IN THE COUNTRIES OF THE REGION: USE OF ONLINE PLATFORM (Agenda Item 3.3)<sup>6</sup>**

24. The Representative of FAO introduced the agenda item on behalf of FAO and WHO, as part of the strategy for revitalizing FAO/WHO Coordinating Committees. The approach leading to the exchange of information between Members, and the modality (online platform), were designed to allow flexibility, and build on other existing instruments of FAO and WHO, to ensure coherence and facilitate their use. Due to the limited response rate and the incompleteness of some submissions (e.g. unanswered questions, draft status), specific questions were asked of CCAFRICA23 to understand the relevance of the platform to Members, the challenges faced, and the possible support that could be provided to alleviate these difficulties.
25. Delegates highlighted that one of the key challenges faced by countries was the limited or non-functionality of the Codex Contact Points (CCPs) and/or the National Codex Committees (NCCs). Reasons for this included the institution in which the CCP was located; the lack of institutional or policy support; the lack of financial resources; insufficient knowledge or awareness of Codex work and its purpose and value; challenges in communicating and interacting with the different relevant ministries and stakeholders; and lack of high-level engagement and support.
26. The reasons why some countries could not make the information available on the online platform included: the challenge of reaching consensus on the content, and getting approval, particularly when the competent authorities of the national food control system were not clearly defined within national legislation.
27. The Representative of FAO noted the difficulties faced by CCPs and NCCs, and the different reasons for this, and indicated that these would be addressed within ongoing or future capacity development programmes,

<sup>6</sup> CX/AFRICA 19/23/5, CRD6 (Senegal);

including Codex Trust Fund (CTF) projects. It was also clarified that data submitted to the online platform could be found on the Codex Webpage in the area dedicated to Codex Members.

### Conclusion

28. CCAFRICA2:
- i) confirmed the value of exchanging information on national food control systems and that the online platform was fit for this purpose;
  - ii) agreed on the need to strengthen CCPs so that they could fully undertake their role;
  - iii) expressed appreciation to FAO and WHO for the work that had been undertaken and their willingness to provide support to address identified challenges; and
  - iv) recommended that Members enhance awareness of Codex work in general and CCPs in particular and advocate for support at the political level.

### USE OF CODEX STANDARDS IN THE REGION (Agenda Item 4)<sup>7</sup>

29. The Codex Secretariat introduced the item and noted that the online survey focused on the use of the following Codex texts: Maximum Residue Limits (MRLs) for veterinary drugs in foods, Antimicrobial Resistance (AMR); and the Regional Guidelines for the Design of Control Measures for Street-vended Foods. The aim of the survey was: to provide a better understanding of the extent of use and relevance of Codex Standards; an insight into the difficulties related to the use of Codex Standards; and to receive general feedback from Members on the future implementation of the survey.
30. The Codex Secretariat highlighted the high response rate to the survey (63%) as compared to the 2017 survey (53%), and drew the attention of CCAFRICA23 to the outcome of the survey, inviting comments on the analysis.

### Discussion

31. CCAFRICA23 noted the results of the survey and Members expressed the following general views.
- This information was valuable in understanding the challenges faced by countries in using Codex standards and highlighted the need for ongoing awareness on the value and use of Codex standards and the need to encourage Members to use Codex Standards. Further consideration could be given to the way in which the paper was structured to indicate the most important issues and facilitate follow-up at the national level.
  - Codex Standards are the reference standards used in global food trade and it is critical that they are applied, as lack of use could mean they become obsolete.
  - Future surveys could focus on Codes of Practice related to food contaminants as these are very important for the region, for example the Code of Practice for the reduction and prevention of mycotoxins in food; the implementation of guidelines on mycotoxins; and other Codex codes or guidelines related to microbiological hazards or hygiene issues.
  - The low uptake of some of the Codex Standards should be of concern to all Members. It could be partly due to the increased use of private standards at national level compared to the use of Codex Standards. The outcome of the ongoing pilot by STDF on standards used at national level, could inform ongoing work in CCFICS on third party certification.
  - Challenges were highlighted regarding the uptake of the guidelines on street-vended foods including the fact that in most countries this sector was both informal and very large. It tended to be regulated at the local authority level, and there was a need for different approaches to reach out to this sector. It was observed that in most instances countries lacked strategies on how to address food safety in this sector and that there was a need to be more innovative in the approach taken and to enhance collaboration with the local authorities. Sharing experiences on how to regulate the informal sector, e.g. through a special session at CCAFRICA, could facilitate progress in this area.
  - Implementation guidelines may be needed in some cases to facilitate the uptake of Codex standards.

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<sup>7</sup> CX/AFRICA 19/23/6; CRD6 (Senegal)

32. The observer Member from the United Kingdom (UK) recalled that CAC42 (2019) had noted that the intent of ongoing work in CCFICS to develop guidance on voluntary Third Party Assurance Schemes (vTPA) was aimed at supporting existing regulatory mechanisms in countries rather than undermining them.

### Conclusion

33. CCAFRICA23:
- i) took note of the outcome of the survey and recognized the value of this information, agreed to support future surveys and that such surveys should continue to be conducted on a biannual basis;
  - ii) recommended that the comments made at the present session should be taken into account in future surveys and reports thereof; and
  - iii) encouraged countries to develop innovative ways to implement the *Regional Guidelines for the design of control measures for street-vended foods* (CXG 22R-1999) and to share such experiences.

### MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda item 5)<sup>8</sup>

34. CCAFRICA23 considered the information provided in documents CX/AFRICA 17/22/6 and CX/AFRICA 17/22/6 Add.1, and took note of the matters that were presented for information. CCAFRICA23 discussed the following items referred for action while noting others would be discussed under the relevant agenda items.

#### Electronic working groups

35. CCAFRICA23 noted the importance of an in-depth discussion on challenges and barriers to participation in electronic working groups (EWGs) and the need to identify potential solutions, and agreed to convene an informal discussion as input to a more expansive discussion under Agenda Item 7.1.

#### Work prioritization

36. CCAFRICA23 considered its workload in light of the invitation of CCEXEC73 to prioritize and phase new work proposals and ensure its agenda was balanced so as to provide a forum for regional discussion and noted the following observations.
- The rate of progression of standards may not be related only to time but also: the capacity of countries to lead and progress the work; poor communication and inadequate information exchange between countries; and insufficient scientific data generation and data availability.
  - New work proposals need to be adequately assessed to ensure their feasibility before CCAFRICA recommends such work be initiated.
  - Efforts to improve prioritization processes should take into account prioritization processes already developed by other Codex Committees e.g. Codex Committee on Food Hygiene (CCFH), and should be undertaken in parallel to ongoing work so as not to delay the current work of CCAFRICA.
  - Given the new momentum to address food safety in the region, in particular the important role for Codex Standards and CCAFRICA in the implementation of AfCFTA, putting limits on the number of standards to be considered or developed in a given CCAFRICA session would be counter-productive at this time. Consideration could instead be given to: i) finding different and innovative mechanisms of working between sessions to progress the standards setting work, including requesting the AU to support work between sessions through convening physical working groups; and ii) having CCAFRICA meet more frequently to address its extensive workload.
37. CCAFRICA23 agreed that there was a need to further consider how to improve its standard setting work taking into account the different approaches, and the hurdles and challenges identified above.

### Conclusion

38. CCAFRICA23 agreed that the Coordinator would lead the development of a paper on prioritisation of the work of the Committee, working with others such as the AU and taking into consideration the discussions at the session. The paper would be considered by the next session of CCAFRICA.

#### Alignment of food additives provisions

39. CCAFRICA23 took note of the CCFA guidance on the alignment of food additives provisions in commodity standards with the *General Standard on Food Additives* (GSFA); indicated that no action was currently needed with regard to the existing standards developed by CCAFRICA as these did not include food additive provisions; and agreed that the guidance would be taken into account by the CCAFRICA in its ongoing and

<sup>8</sup> CX/AFRICA 19/23/7, CX/AFRICA 19/23/7 Add.1, CRD 6 (Senegal), CRD7 (International Confectionary Association)

future work.

### **Amendments to CXS 325R-2017**

40. Following a request for clarification of two descriptors associated with Table 1 of Section 3.2.2 - Quality Criteria, CCAFRICA23 agreed to simplify the table to refer to the grades as Grade I and II and include the related descriptors as footnotes to the table (Appendix VI).
41. With regard to Section 3.4 on Fatty acid composition, CCAFRICA23 clarified that the level of linolenic acid specified in the standard should read as <1% instead of 1-11% based on available data, and agreed to amend the standard accordingly (Appendix VI).

### **Work by CCPFV on Cashew Kernels**

42. Delegations indicated their strong support for new work on cashew kernels, given the importance of cashew kernels for their economies.

### **Conclusion**

43. CCAFRICA23 agreed to inform CCPFV of the strong support of CCAFRICA for new work to develop a standard on cashew kernels, as well as the interest of Members to support a future working group on development of the standard as either a co-chairperson or participant.

### **CODEX WORK RELEVANT TO THE REGION (Agenda Item 6)<sup>9</sup>**

44. The Coordinator presented document CX/AFRICA 19/23/8 and highlighted the main aspects of Codex work of relevance to the region including: aflatoxins in food; CTF activities; some of the ongoing work in Codex Committees relevant to Africa; and general recommendations therein.
45. CCAFRICA23 supported the recommendations of the Coordinator for CCAFRICA and noted the following views on some of the recommendations and issues.
  - *Co-hosting of meeting* - There was support for the recommendation on co-hosting of Codex Committee meetings in the region noting that: this raised the profile of the region; this raised the profile of food safety and Codex in the country and facilitated high-level political engagement; increased participation of Members from the region; and also increased influence within the Codex system. It was therefore important for countries in the region to put in place strategies to realise this recommendation.
  - *Codex Trust Fund* – It was reported that the region had been relatively successful in terms of the number of projects supported by the CTF; that CTF supported projects had positively impacted beneficiaries; and therefore Members were encouraged to submit applications for support from CTF2 Round 4. It was proposed that experiences and lessons learnt by the previous beneficiaries needed to be shared with CCAFRICA.
  - *Participation in the work of Codex Committees* - The need for Members to actively participate in the work of Codex was expressed and notably in the ongoing work for EWGs on; the establishment of MLs for hydrocyanic acids in cassava and cassava based products (by CCCF); the development of a discussion paper on mycotoxins in fermented cassava products (by CCCF); and MRLs for registered pesticide products in Africa that are unsupported by the original manufacturers identified in Table 2A and 2B (by CCPR).
  - *Centre of excellence for mycotoxins control*: It was reported that the African Centre of Excellence for mycotoxins and food safety was now operational and Members were encouraged to identify and encourage suitable candidates (including female candidates) at the national level who could benefit from the centre. Information on the application process and contact address would be shared with all Members through the Coordinator.
46. The Representative of WHO reminded delegates that a side event on the CTF in the margins of CCAFRICA23 provided an opportunity for deeper exchange on CTF, and a paper on successes and challenges of the CTF as requested by a Member could be prepared for the information of Member Countries.

### **Conclusion**

47. CCAFRICA23:
  - i) Agreed that the ongoing work in various Codex Committees as identified by the Coordinator, was relevant to the region;

<sup>9</sup> CX/AFRICA 19/23/8, CRD7 (International Confectionary Association)

- ii) Further agreed to improve efforts to participate in the various EWGs for the identified areas, and to collaborate in the joint preparation and submission of new work proposals in areas of common interest; and
- iii) Encouraged members to take advantage of the support offered by CTF2, and to submit applications to round 4.

#### **IMPLEMENTATION OF THE CODEX STRATEGIC PLAN 2014 – 2019 (Agenda Item 7.1)<sup>10</sup>**

48. The Codex Secretariat introduced the agenda item, noting that the term of the global Codex Strategic Plan 2014-2019 was ending and that there were many valuable lessons to be learned from the monitoring and implementation of the plan that needed to be carried forward when implementing the new strategic plan. CCAFRICA23 was informed that a final report on the implementation of the strategic plan (2014-2019) would be presented to CAC43, for which input was required from the region.
49. The Codex Secretariat reminded delegates of the important role that Members play in both monitoring and implementation, noting that activities that cannot be measured and monitored can also not be managed and improved, and requested Members to agree on a suitable mechanism through which they could regularly report to the Codex Secretariat on progress made.
50. The Coordinator presented the progress on the implementation of the regional strategic plan noting the challenges in adhering to the initial plan. The Coordinator highlighted some of the positive outcomes including representation of CCAFRICA at all meetings of the CCEXEC, regular regional technical consultative meetings to harmonize positions, and a high level of participation in Codex related training activities. Participation in Codex meetings and EWGs remained rather low although there were some highlights such as Uganda hosting CCFFV and more countries in the region chairing/co-chairing EWGs. Efforts to raise awareness at the policy level continued and there was now some momentum in the area of food safety and Codex in the region that countries needed to build upon.
51. The Coordinator also noted that the region did not progress in other areas such as submission of data to support scientific advice and standards setting, and CCAFRICA23 noted that this was an area that needed to be carried forward to the next strategic plan.
52. As a follow up to the regular review of Codex work management on electronic working groups, the Codex Secretariat recalled the recommendation of CAC40 to work with Coordinators and Committees to examine barriers to active participation and identify possible solutions<sup>11</sup>. Discussions highlighted the following broad impediments to participation in EWGs:
  - Time
    - a. Time management (both from the perspective of a Chairperson of an EWG and as a participant)
    - b. Timely participation, meeting registration and subsequent deadlines
  - Technical issues
    - a. Technical aspects related to the Terms of Reference of the EWG, and having the knowledge and available expertise of the subject to participate effectively
    - b. Opportunities and challenges to using webinar technology
    - c. Limited Internet connectivity, and other information technology issues
    - d. Knowledge and experience on the use of the Codex EWG platform
  - Language barriers
  - Contact Point coordination of EWG work
    - a. Communication in terms of national coordination with relevant experts
    - b. Preparation and organization of national structure including management of the communications from the Codex Secretariat on EWGs and the related timelines
  - Commitment to the work
    - a. Lack of comments

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<sup>10</sup> CX/AFRICA 19/23/9

<sup>11</sup> CX/AFRICA 19/23/5 para 6-7

b. Confidence to participate

53. CCAFRICA23 noted that addressing these issues required a multi-tiered approach including strengthening of national structures as discussed under Agenda Item 3. There was a clear recognition among Members that they needed to find ways of participation that worked in the context of their reality. It was noted that each of the EWGs that CCAFRICA had established reported challenges on participation, and efforts were needed to address this, as newly established EWGs embarked on their work. The ongoing efforts of the Codex Secretariat to provide support to address the technical issues were appreciated and any initiative that could assist the CCPs in their management and communication role was welcomed.

**Conclusion**

54. CCAFRICA23:
- i) noted the achievements of both for the regional and global strategic plans and the importance of using the lessons learned from their monitoring and implementation as they embarked on the implementation of the Strategic Plan 2020-2025;
  - ii) requested Members to proactively provide information through the Coordinator to facilitate the preparation of the final report of the Strategic Plan 2014-2019;
  - iii) noted the need to increase the contribution of the region to the scientific advice work that underpinned Codex standards through capacity development and improved regional coordination; and
  - iv) acknowledged the ongoing challenges with participation in Codex meetings and in EWGs and agreed to use the existing mechanisms within Codex i.e. web tools; coordination meetings before and during meetings, as well as look for innovative solutions to meet the challenges in the region and enhance their participation in ongoing work of Codex.

**STRATEGIC PLAN 2020 – 2025: ROAD MAP TO IMPLEMENTATION (Agenda Item 7.2)<sup>12</sup>**

55. The Codex Secretariat introduced the item, recalling that CAC42 had adopted the Codex Strategic Plan 2020-2025; highlighting some of the key differences with the current strategic plan; and noting the flexibility the new strategic plan affords in terms of its implementation. The Codex Secretariat emphasized the shared ownership and responsibility for implementation of the strategic plan among Codex Members and Observers, Codex subsidiary bodies and the Codex Secretariat, host country secretariat and chairpersons. The Codex Secretariat reminded CCAFRICA23 that the CCEXEC had established a sub-committee to oversee and facilitate the development of the work plan for the implementation of the strategic plan and of the request to CCAFRICA to provide details on the activities it would undertake to support the implementation of the Strategic Plan 2020-2025 over the next 2 years.
56. The Chairperson recalled that CCAFRICA23 had established an in-session working group (WG) chaired by Kenya and co-chaired by Senegal to address this request. Kenya, as chairperson of the in-session working group, summarized the outcome of the working group discussions as presented in CRD10 and noted that the WG; had prioritized activities under Goals 1, 3 and 4 for the next two years; had identified a series of activities that were intended to be implemented in this period; and had identified the need for some further work which could be completed through a time-bound EWG.

**Discussion**

57. Delegations expressed their appreciation for the work of the WG and indicated their general agreement with the prioritized goals while noting that in two years' time these priorities could be revised. There was general agreement on the nature of the activities identified but it was considered that these needed some refinement in order to better align with the objectives and outcomes.
58. CCAFRICA23 recalled the discussion (Agenda Item 7.1) on the need to include an additional activity to promote the engagement of the region in the generation and provision of data to support Codex work and the related scientific advice. It was proposed that as a starting point, an activity could be included under objective 4.2 of the strategic plan aimed at addressing the technical participation of Members in Codex work and providing data to support that work.
59. Considering the need to refine the activities, as well as define responsible parties and an approach for monitoring progress, CCAFRICA23 agreed with the proposal to establish an EWG to continue the work. It was also agreed that consideration should be given to how the regional communications work plan (Agenda Item 8) could support the implementation of the Strategic Plan to ensure coherence and minimise duplication of activities.

<sup>12</sup> CX/AFRICA 19/23/10, CRD 8 (Kenya and Senegal), CRD 10 (Report of the in-session working group)

### Conclusion

60. CCAFRICA23:
- i) welcomed the new Codex Strategic Plan 2020-2025;
  - ii) agreed that CCAFRICA would focus on the implementation of activities aimed towards achieving Goals 1, 3 and 4 of the Strategic Plan 2020-2025;
  - iii) agreed to establish an EWG, chaired by Kenya and co-chaired by Senegal, working in English and French, with the following terms of reference;
    - a. refine the activities to be undertaken in the region to support the implementation of the strategic plan over the next two years taking into consideration the discussions at CCAFRICA23 (CRD10);
    - b. include the additional information required in the work plan on responsibilities, targets / approach for monitoring; and
    - c. submit the proposed work plan for CCAFRICA to the Codex Secretariat through the Coordinator by 31<sup>st</sup> December 2019, for incorporation into the overarching work plan for implementation of the Strategic Plan 2020-2025 by the strategic planning sub-committee.
  - iv) encouraged all Members to participate in the EWG to ensure that the work plan was realistic and achievable in the next two years while also reflecting the priority needs of the region.

### CODEX COMMUNICATION WORK PLAN (Agenda Item 8)<sup>13</sup>

61. The Codex Secretariat introduced the item, recalling CCEXEC74 (Rome, 2017) support for “the need for Members to contribute [to the] development and implementation” of the current Codex communications work plan and “the potential for greater engagement and impact through tailored collaboration with the FAO/WHO Coordinating Committees”<sup>14</sup>.
62. The Codex Secretariat highlighted the opportunities that both social and traditional media offered for raising awareness of Codex issues whether at the highest political level or when reporting, for example, on technical and capacity building initiatives. The Secretariat reiterated the availability of the communications team in the Codex Secretariat to engage with members and the Coordinator to deliver on the communications work plan, also through the creation of rapid communications groups with tools such as WhatsApp, which are widely used effectively throughout the region.
63. CCAFRICA23 acknowledged the importance of prioritising regional Codex communications, expressed broad support for the communication initiatives undertaken and for the work plan presented.

### Conclusion

64. CCAFRICA23 agreed to:
- i. adopt the Regional Communications Work plan (Appendix II);
  - ii. establish a communications network using tools such as WhatsApp;
  - iii. identify through the Coordinator a communications focal point; and
  - iv. liaise with the Codex Secretariat primarily through the Coordinator to execute the communications work plan between now (CCAFRICA23) and CCAFRICA24.

### DRAFT REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS (Agenda item 9)<sup>15</sup>

65. Cameroon, the Chair of the EWG, introduced the item and highlighted the progress made in preparation of the draft standard and the outstanding issues to be addressed as contained in document CX/AFRICA 19/23/12.
66. CCAFRICA23 agreed to discuss the Draft Standard section by section, taking into account comments submitted, made appropriate editorial corrections and took decisions as outlined in the following paragraphs.

### Discussion

67. CCAFRICA23 agreed to the Scope (Section 1); Food additives (Section 4); and Food hygiene (Section 6)

<sup>13</sup> CX/AFRICA 19/23/11;

<sup>14</sup> REP18/EXEC1 para 9

<sup>15</sup> CX/AFRICA 19/23/12, CX/AFRICA 19/23/12 Add.1, CRD4 (Kenya)

sections of the draft standard.

#### Description

68. CCAFRICA23 agreed to revise of the last paragraph of the section on description and introduced a sub-heading (i.e. handling) to clarify the purpose of the paragraph; further revised the text on “handling” to clarify that the paragraph referred to the storage and handling of fermented uncooked product; and included the principle of using “time / temperature conditions” that would not compromise the safety of the product during storage and transportation of uncooked product in order to provide more flexibility in the application of the standard.

#### General Quality Factors

69. CCAFRICA23 noted that moisture was an important factor in terms of the organoleptic characteristics of a given fermented cooked cassava-based product and that the moisture content varied according to the specific type of fermented cooked cassava-based product and therefore this quality parameter would need to be defined for each specific product. CCAFRICA23 therefore agreed to introduce the following descriptive statement to address this aspect: “The moisture content should be characteristic of a given product”.

#### Specific Quality Factors

70. CCAFRICA23 noted that there were different preparation and presentation methods for fermented cooked cassava-based products; and that moisture content differed from product to product. As it would therefore be difficult to establish common numerical values for this parameter, it was agreed to delete “moisture content %m/m, max”.
71. CCAFRICA23 also agreed to remove the square brackets from the provision for total acidity as the proposed values were based on the available data.

#### Contaminants

72. CCAFRICA23 recalled the ongoing discussions in CCCF<sup>16</sup> concerning the establishment of MLs for hydrocyanic acid in fermented cooked cassava-based products, and agreed to:
- delete the proposed draft MLs of 0.001 and 0.85 mg/kg; and
  - to insert the following footnote: “The values of total hydrocyanic acid will be determined subject to the completion of the ongoing work in the Codex Committee on Contaminants in Food (CCCF)”.

#### Product name

73. The provision was amended to provide for declaration of either the specific name or the local name.

#### Methods of Analysis

74. CCAFRICA23 noted the explanation provided by the Codex Secretariat that the competence to determine the suitable methods of analysis for quality and safety evaluation of fermented cooked cassava products fell within the purview of CCAFRICA; and that once such methods had been determined, they would be forwarded to CCMAS for endorsement and subsequent inclusion in the *Standard for the Recommended Methods of Analysis* (CXS 234-1999). It was agreed that such methods would be identified at a future date.

#### Annex

75. It was agreed to delete the Annex and that the information provided therein would be made available on the Codex website as an information document. Reference to the Annex in section 3.3 was consequently deleted.

#### **Conclusion**

76. CCAFRICA23 agreed to:
- i) forward the draft standard for fermented cooked cassava-based products to CAC43 for adoption at Step 8 (Appendix III);
  - ii) forward the draft Provisions for labelling to CCFL for endorsement; and
  - iii) publish the examples of specific fermented cooked cassava-based products as an information document on the Codex website for future reference (Appendix VII)

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<sup>16</sup> CX/AFRICA 19/23/12 para 24-25

**DRAFT REGIONAL STANDARD FOR FRESH LEAVES OF GNETUM SPP. (Agenda item 10)<sup>17</sup>**

77. Cameroon, the Chair of the EWG, introduced the item and gave a summary of the EWG report, particularly regarding the changes that had been introduced in the draft standard including: alignment of the draft standard with the standardized format of fresh fruits and vegetables standards; clarification in the title and scope that the standards applies to fresh leaves; etc.

78. CCAFRICA23 agreed to discuss the Draft Standard section by section, taking into account comments submitted, made appropriate editorial corrections and took decisions as outlined in the following paragraphs.

**Discussion**

79. CCAFRICA23 agreed to the Title; Scope (Section 1); Description (section 2); Provisions concerning tolerances (Section 4); Packaging (Section 5.1); Contaminants (Section 7); and Food hygiene (Section 8) sections of the draft standard.

Description

80. CCAFRICA23 considered the proposal to include some definitions under this section and noted that the minimum requirements as elaborated under section 3.1 were clear, and agreed that there was no need to have such definitions.

Minimum requirements

81. CCAFRICA23 agreed to further clarify the requirement for fresh appearance by specifying a minimum water content of 60%. Consequently section 3.3 on “leaves freshness” was deleted as it was considered a repetition of what was already specified in the scope that the standard applies to fresh whole and sliced leaves; and that the parameter on “leaves freshness” was subjective and difficult to implement in both regulatory and commercial environments.

Name of produce

82. CCAFRICA23 agreed that examples of local names for *Gnetum* spp. leaves be included in a footnote for ease of reference; consequentially Annex II (local names of *Gnetum* spp.) was deleted from the draft Standard.

Non-retail containers

83. CCAFRICA23 agreed to further align the section on non-retail containers with similar provisions in the standards for fresh fruits and vegetables; and in particular the following subsections: 6.2.1 Identification; 6.2.2 Nature of produce; 6.2.3 Origin of produce; and 6.2.4 Commercial identification. With this alignment, section 9 was considered a duplication and was consequently deleted.

**Conclusion**

84. CCAFRICA23 agreed to forward:

- i) the draft standard for fresh leaves of *Gnetum* spp. to CAC43 for adoption at Step 8 (Appendix IV); and
- ii) the draft Provisions for labelling to the Codex Committee for Food Labelling (CCFL) for endorsement.

**PROPOSED DRAFT REGIONAL STANDARD FOR DRIED MEAT (Agenda Item 11)<sup>18</sup>**

85. Botswana, Chair of the EWG, introduced the agenda item, and gave a summary of the EWG report as well as the key areas covered by the proposed draft standard; further, informed CCAFRICA23 that the in-session working group considered the proposed draft standard on dried meat, resolved some of the outstanding issues, and made recommendations on a number of sections in the standard taking into account the recommendations of CCEXEC71 with respect to aligning sections on hygiene, contaminants and pesticide and veterinary drugs residues with the relevant horizontal standards and in line with the requirements of the Procedural Manual.

**Discussion**

86. CCAFRICA23 considered the revised proposed draft standard section by section, noted the comments, made editorial changes and took the following decisions:

Scope

87. CCAFRICA23 agreed to amend the scope to include dried meat obtained from donkey and horse; to clarify that dried meat was for human consumption; and further confirmed that rabbit meat was covered under the category of farmed game.

<sup>17</sup> CX/AFRICA 19/23/13, CX/AFRICA 19/23/13 Add.1, CRD4 (Kenya)

<sup>18</sup> CX/AFRICA 19/23/14, CX/AFRICA 19/23/14 Add.1, CRD4 (Kenya) CRD3 (Codex Secretariat)

Description

88. CCAFRICA23 confirmed that offal were excluded from the scope of the standard and agreed to insert a sentence that provided for the exclusion of offal; and consistent with scope, added the category of donkey and horse meat to this section. The text describing the typical way in which dried meat is made was revised to clarify that salting and spicing were optional steps. The section was further redrafted to ensure consistency and clarity and to remove duplication of concepts.

Essential Composition and quality factors

89. CCAFRICA23 noted that the section had been the redrafted to remove duplication of concepts that were already covered under the scope and the section on description and agreed to endorse the provision.

Food additives

90. CCAFRICA23 confirmed that in the GSFA (CXS 192-1995), dried meat was covered under food category (FC) "08.2 processed meat, poultry, and game products in whole pieces or cuts"; and that FC 08.2 has several subcategories under which dried meat falls e.g. non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.2.2).
91. It was noted that the food additives for heat-treated meat cuts covered under subcategory 08.3.2 had been excluded from the proposed draft standard, yet in some countries heat treatment/cooking was part of the production process for dried meat products that were traded. CCAFRICA23 agreed to put the Section on Food Additives in square brackets for further consultation.

Contaminants

92. This section was endorsed as presented since it was consistent with the requirement of the Procedural Manual, for addressing contaminants in commodity standards.

Hygiene

93. CCAFRICA23 recalled the recommendation of CCEXEC71 (2016) to CCAFRICA that safety aspects (i.e. hygiene, contaminants and pesticide and veterinary drugs residues) in the standard for dried meats would be addressed by reference to existing Codex texts; and agreed:
- to the deletion of the proposed draft microbiological criteria Table 1 - Maximum Tolerable Microbiological requirements for dried meat; and
  - to the inclusion of: (i) a reference to *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75 – 2015) as the definition of dried meat in this standard was consistent with the definition of low-moisture foods in this Code; and (ii) the *Principles and Guidelines for the Conduct of Microbiological Risk Management (MRM)* (CXG 63-2007).

Physical and Chemical criteria

94. CCAFRICA23 considered the Table on physical and chemical requirements and:
- deleted the minimum limit for crude fat noting that the product could be produced from very lean meat;
  - deleted the minimum requirement for salt, as salting was an optional step in the production of dried meat; and
  - noted that ash content was a measure of the total amount of minerals present in a food, and that its maximum limit could not be lower than the maximum limit for added common salt; and agreed to put the value in square brackets for further consideration.

Labelling

95. CCAFRICA23:
- noted that the provision 7.1 (a) required declaration of both the type of meat used and the local/common name; and consequently agreed to insert a footnote to section 7.1 (a) to provide some examples of such local names used in the region; and
  - agreed to replace the term shrink wrapping with vacuum-packed, under section 7.2 (Packaging), as the appropriate technical term.
96. Following a request to include a provision for labelling of halal, CCAFRICA23 noted that: the scope of the proposed draft standard covered dried meat in general; slaughter, production and trade in meat was subject to national regulatory requirements which may include halal; and that the term halal related to claims; that such claims were already covered under the *General Guidelines for Use of the Term "Halal"* (CXG 24-1997); and *General Guidelines on Claims* (CXG 1-1979) and therefore CCAFRICA23 did not include this provision.

97. CCAFRICA23 endorsed the labelling provision taking into account the amendments indicated in para 94b.  
*Transportation*
98. The section was endorsed the section as presented in the proposed draft standard  
*Methods of analysis and sampling*
99. CCAFRICA23 corrected the reference method for the determination of Water Activity and also inserted the respective typing (type II), and subsequently endorsed the section, noting that the proposed methods would be forwarded to CCMAS for endorsement.
100. It was explained that after the endorsement of the methods by CCMAS and their subsequent incorporation in the *Standard for Methods of Analysis and Sampling (CXS 234-1999)*, a general provision making reference to CXS 234-1999 would be inserted in the standard.

### Conclusion

101. CCAFRICA23 noted that substantial progress had been made on the proposed draft revision and that some sections remained in square brackets and needed further consideration.
102. CCAFRICA23 agreed to:
- i) forward the proposed draft standard for dried meat to CAC43 for adoption at Step 5 (Appendix V);
  - ii) forward the provisions for labelling and methods of analysis to CCFL and CCMAS respectively for endorsement; and
  - iii) establish an EWG, chaired by Botswana and co-chaired by Kenya and Morocco, working in English and French, to consider the provisions in square brackets, and comments received at Step 5 and taking into account the discussions at the current session, and prepare a revised draft standard for circulation for comments at Step 7, and consideration at CCAFRICA24.
103. The report of the EWG should be made available to the Codex Secretariat at least three months before CCAFRICA24.

### DISCUSSION PAPER ON REGIONAL HARMONISED FOOD LAW GUIDELINES FOR CCAFRICA REGIONAL (Agenda Item 12)<sup>19</sup>

104. Kenya, as the author of the paper, introduced the proposal prepared with the agreement of CCAFRICA22, highlighting the long history of this topic within CCAFRICA, noted that the need for work in this area was never higher considering the recent ratification of the AfCFTA and requested CCAFRICA23 to take on new work in this area.

### Discussion

105. There was broad support for this proposal and recognition of its timeliness and value. However, some challenges to undertaking such work, and potentially limiting its ultimate use were also highlighted, including: the diversity of legislative instruments and legal systems within countries in the region, the different levels of development of food safety legislation, as well as the implementation capacities across countries.
106. The Representative of FAO noting both the wide interest and potential difficulties indicated that in order to reflect these challenges, the intent of the work should be to prepare a set of guidelines that would support countries in drafting or revising their national legislation relating to food and food control, thus supporting harmonization of these across the continent.
107. Given the general support for the new work proposal, CCAFRICA23 reviewed the project document, and taking into account the discussions took the following decisions:
- Title – Revised the title to read “*guidelines for supporting the development of harmonised food laws for the CCAFRICA region*” as this better reflected the intent of the work as being to develop guidelines that would support countries in drafting or revising national legislation in a manner that promoted harmonization (from farm-to-fork) rather than developing a single harmonized food law;
  - Agreed that language throughout the project document should reflect the intent of the work; and should be consistent with the title of the project document; replaced reference to African countries with “Members of the region”, as this would ensure that CCAFRICA does not extend its jurisdiction beyond its mandate;
  - Section 4c – i) Agreed to revise this section to include reference to relevant ECOWAS documents as

<sup>19</sup> CX/AFRICA 17/23/15, CRD6 (Senegal)

indicated in CRD 6; ii) add text that would provide the flexibility to reference other related documents from Regional Economic Communities that are observers to Codex, if relevant and appropriate; and iii) correct the titles of FAO and WHO publications;

- Section 4d – Agreed to revise this section to make it more factual;
- Section 5 – Agreed that the text on the strategic objectives be aligned to the new Codex Strategic Plan 2020-2025;
- Section 6 – Agreed to include a reference to the *Principles and Guidelines for National Food Control Systems* (CXG 82-2013); and
- Agreed that the project document be edited to address any outstanding inconsistencies.

### Conclusion

108. CCAFRICA23 agreed to:

- i) start new work on a set of guidelines that would support countries in drafting or revising their national legislation relating to food and food control;
- ii) request Kenya to revise the project document in line with the discussion and to submit through the Codex Secretariat the revised project document to CAC43 for approval as new work; and
- iii) establish an EWG, chaired by Kenya and co-chaired by Senegal and Morocco, working in English and French, to prepare, subject to the approval of the Commission, the proposed draft guidelines for circulation for comments at Step 3 and consideration at CCAFRICA24.

109. The report of the EWG should be made available to the Codex Secretariat at least three months before CCAFRICA24.

### DISCUSSION PAPER ON THE DEVELOPMENT OF A REGIONAL STANDARD FOR A FERMENTED NON-ALCOHOLIC CEREAL BASED DRINK (MAHEWU) (Agenda Item 13)<sup>20</sup>

110. The agenda item was not considered as the Member presenting the paper (Eswatini) was not present at the meeting. CCAFRICA23 noted that this item would be considered at the next session.

### NOMINATION OF THE COORDINATOR (Agenda Item 14)<sup>21</sup>

111. The Codex Secretariat introduced the item.

112. In response to requests for clarification on the withdrawal of the candidacy of Senegal for the role of Coordinator, the delegation of Senegal informed CCAFRICA23 that the current position of the Senegalese authorities was that they would not be carrying forward their proposed nomination.

113. CCAFRICA23 noted overwhelming support from Member Countries for Senegal to accept the nomination for the role of Coordinator and urged the delegation to further petition authorities in Senegal. It was the view of CCAFRICA23 that Senegal was an excellent candidate, also technically ideally suited to take up the role at this time and that appeals should be made in support of their candidacy.

### Conclusion

114. CCAFRICA23 noted that there was no candidate proposed at the session, and urged Members to continue consultations to ensure that the region was in a position to nominate the next Coordinator at CAC43, Rome 2020.

### OTHER BUSINESS (Agenda Item 15)<sup>22</sup>

115. Due to time constraints, CCAFRICA23 could not discuss the additional topics proposed under para 4, however noted the views expressed by their sponsors.

### Proposal for New Work concerning a regional standard for the labelling and advertising of breastmilk substitutes and other products – IBFAN (CRD9)

116. The Observer organization expressed its regret that the topic would not be considered by CCAFRICA23, noting the number of deaths of babies and young children attributable to sub-optimal breastfeeding in the region is approximately double the number of deaths attributable to all other foodborne illness combined in adults and

<sup>20</sup> CX/AFRICA 19/23/16, CRD4 (Kenya)

<sup>21</sup> CX/AFRICA 19/23/17, CRD5 (Guidelines for the transfer of coordinatorship)

<sup>22</sup> CRD9 (IBFAN)

children in the region.

#### **Use of Basic Methacrylate Copolymer (BMC, INS 1205) as a food additive – Senegal**

117. The delegation of Senegal invited Members to support the adoption of the Basic Methacrylate Copolymer (BMC, INS 1205) in the GSFA, noting that this substance was safe. Its use as an encapsulating agent for micronutrients in food fortification programs will prevent malnutrition and improve public health in developing countries. Thus, Senegal invited Members of CCAFRICA to join the electronic working group on the GSFA and alignment and send comments to support inclusion of BMC in the GSFA and support its adoption at CCFA52.

#### **Statement of Appreciation – Tanzania**

118. Tanzania expressed their appreciation for the support and confidence of Members that led to their election as a Member of CCEXEC on a geographical basis. The delegation promised to represent the region to the best of its ability.

#### **Statement from Chile**

119. Chile expressed their appreciation for the work of CCAFRICA under the leadership of the Coordinator and looked forward to further examples of inter-regional cooperation on both technical matters and projects such as the Codex Trust Fund where regions could benefit from one another's experience.

#### **Date and Place of Next Session (Agenda Item 16)**

120. CCAFRICA23 was informed that its 24<sup>th</sup> Session would be held in approximately two years' time and that more detailed arrangements would be communicated to Members following the appointment of the Coordinator by CAC43 in consultation with the Codex Secretariat.

**APPENDIX I**

**LIST OF PARTICIPANTS  
LISTE DES PARTICIPANTS  
LISTA DE PARTICIPANTES**

**CHAIRPERSON – PRÉSIDENT – PRESIDENTE**

Dr Kimutai Maritim  
Chair- CCAFRICA  
Ministry of Agriculture, Veterinary and Fisheries  
Nairobi

**CHAIR'S ASSISTANT – ASSISTANT DU PRÉSIDENT – ASISTENTE DEL PRESIDENTE**

Dr George Abong  
Senior Lecturer  
University of Nairobi  
Nairobi

**MEMBER COUNTRIES – PAYS MEMBRES – PAÍSES MIEMBROS**

**ANGOLA**

Dr Maria De Fátima Da Conceicao De Melo  
Secretária Executiva  
Codex-Angola/Ministério da Agricultura  
e Florestas  
Luanda

**BENIN - BÉNIN**

Mr Egnon Jacques Houngbenou Hounou  
Directeur de l'Alimentation et  
de la Nutrition Appliquée  
Porto-Novo

Mr Dagbegnon Comlan Tossougbo Hinson  
Animateur du Point de Contact Codex  
Ministère de l'Agriculture,  
de l'Élevage et de la Pêche  
Porto-Novo

**BOTSWANA**

Mrs Esther Rugara  
Principal Scientific Officer - Food Safety  
Ministry of Health and Wellness  
Gaborone

Ms Lephutshe Ada Senwelo  
Senior Scientific Officer - Food Safety  
Ministry of Health and Wellness  
Gaborone

**BURKINA FASO**

Mr Cyrille Sansan Régis Kambire  
Cadre Supérieur/Service du Contrôle  
Phytophytosanitaire  
et de la Qualité des Aliments  
Ministère de l'Agriculture  
Ouagadougou

Mr Abdoulaye Gueye  
Responsable de la sécurité sanitaire des aliments  
Ministère de la Santé Publique  
Ouagadougou

**BURUNDI**

Dr Jean Felix Karikurubu  
Director  
University of Burundi  
Bujumbura

**CABO VERDE**

Mr Helder Lopes  
Manager  
ERIS - Entidade Reguladora Independente da  
Saude

**CAMEROON - CAMEROUN - CAMERÚN**

Mr Jean Martin Etoundi  
Yaounde

Mr Daniel Fotio  
Research Officer  
Central African Inter-States Pesticides' Committee  
(CPAC)  
Yaounde

Mrs Ingratia Marie Luz Kayitavu Kone Sim  
Point de Contact Codex  
Ministère des Mines, de l'Industrie et du  
Développement Technologique  
Yaounde

**CÔTE D'IVOIRE**

Mr Brou Ahoua  
Directeur des Affaires Scientifiques et  
Réglementaires  
Coca-Cola Export Corporation /Membre de la  
Confédération Générale des Entreprises  
de Côte d'Ivoire (CGECI)  
Abidjan

**DEMOCRATIC REPUBLIC OF CONGO -  
RÉPUBLIQUE DÉMOCRATIQUE DU CONGO -  
REPÚBLICA DEMOCRÁTICA DEL CONGO**

Dr Damien Nguba Kasongo  
Point Contact National Codex  
Comité National Codex  
Kinshasa

**DJIBOUTI**

Mr Mouharam Fouad Abdallah  
Directeur  
Ministère du Commerce  
Djibouti

**ERITREA - ÉRYTHRÉE**

Mr Tekleab M. Ketema  
Regulatory Services Department  
Ministry of Agriculture  
Eritrea

**GABON - GABÓN**

Mr Christian Engohang Ondo  
Conseiller Technique  
AGANOR  
Libreville

**GAMBIA - GAMBIE**

Mrs Zainab Jallow  
Director General  
Food Safety and Quality Authority of The Gambia  
Serre Kunda

**GHANA**

Mr Ebenezer Kofi Essel  
Chief Regulatory Officer  
Food and Drugs Authority  
Accra

**GUINEA - GUINÉE**

Mr Yacouba Sylla  
Directeur Général Adjoint  
Institut Guinéen de Normalisation et de Métrologie  
(IGNM)  
Conakry

Mr Sylla Aly  
Chef, Division de la normalisation -  
Institut Guineen de normalisation et de  
métrologie  
Conakry

Mr Mamady Toure  
Chef Division Normalisation; Secrétaire du CNC  
Institut Guinéen de Normalisation et  
de Métrologie (IGNM)  
Conakry

**GUINEA-BISSAU - GUINÉE-BISSAU**

Mr N'sum-ne Jose Mora  
Point du Contact de Comité National du Codex  
Alimentarius et Directeur des services de  
l'Information  
et de la Communication  
Institut National de la Recherche Agricole  
Bissau

**KENYA**

Dr Allan Azegele  
Deputy Director Veterinary Services  
Directorate of Veterinary Service  
Nairobi

Mr Lawrence Aloo  
Senior Biochemist  
NPHL  
Nairobi

Mr Nicholas Otieno Ayore  
Senior Assistant Director  
Directorate of Veterinary Services

Mr James Karitu  
CEC  
Nyandarua Coutu  
Nairobi

Ms Felista Kerubo Nyakoe  
Assistant Director  
Kenya Accreditation Services  
Nairobi

Mrs Julia Kiage-otaya  
National Codex Executive Committee  
Coca-Cola  
Nairobi

Mr Harry Kimtai  
Principle Secretary State Department of Livestock  
Nairobi

Ms Mildred Kosgei  
Senior Standards and Enterprise officer  
Kenya Dairy Board  
Nairobi

Mr Domiciano Maingi  
Chief Executive officer  
Aquaculture Association of Kenya  
Nairobi

Mr Charles Mwaniki  
Regional Manager  
KDB  
Nairobi

Ms Esther Ngari  
Director -Standard development and Trade  
Kenya Bureau of Standards  
Nairobi

Mr Geoffrey Odero  
Trade Development officer  
Ministry of Trade and Industry  
Nairobi

Mr James Ojiambo Olumbe  
Member National Codex - Executive Committee  
Nestle Kenya Limited  
Nairobi

Ms Lilian Ouma  
Chief Laboratory Technologist  
Ministry of Interior and Coordination of National  
Government  
Nairobi

Ms Josephine Simiyu  
Directorate  
Horticultural Crops Department Authority  
Nairobi

## **LESOTHO**

Ms Ketelo Hirhlsi  
Technical Inspector  
CCP-Lesotho  
Maseru

## **LIBERIA - LIBÉRIA**

Mr Stephen Mambu  
Director and NCCP-Liberia  
National Standards Laboratory  
Monrovia

Dr Gilson Njunga  
Director of Animal Health (Field Services)  
Ministry of Agriculture, Irrigation and  
Water Development  
Lilongwe

Mr Justin Onani  
Standards Officer  
Malawi Bureau of Standards  
Blantyre

## **MALI - MALÍ**

Mr Mahmoud Abdoul Camara  
Chargé du Service Central de Liaison du Codex  
pour le Mali  
Agence Nationale de la Sécurité Sanitaire  
des Aliments  
Bamako

Dr Sékouba Keita  
Chef de Division  
Ministère de la Santé et de l'Hygiène Publique  
Bamako

Dr Mahamadou Sako  
Inspecteur en Chef  
Agence Nationale de la Sécurité Sanitaire  
des Aliments  
Bamako

## **MAURITANIA - MAURITANIE**

Eng Lekweiri Haiba Legrae  
Secrétariat du Comité National du Codex et  
Responsable Qualité au Laboratoire  
de contrôle qualité des aliments  
Laboratoire de Contrôle Qualité des Aliments  
à l'Institut National de Recherches  
en Santé Publique  
Nouakchott

## **MOROCCO - MAROC - MARRUECOS**

Mr Mohamed Edahaoui  
Veterinarian  
National Food Safety Office  
Rabat

**MOZAMBIQUE**

Mrs Angelina Marissol Woderych Da Silva  
Manhica  
Technical  
Ministry of Health  
Maputo

**NIGERIA - NIGÉRIA**

Dr Abimbola Opeyemi Adegboye  
Deputy Director  
National Agency for Food and Drug Administration  
and Control  
Lagos

Dr Mabel Kamweli Aworh  
Assistant Director  
Federal Ministry of Agriculture & Rural  
Development  
Abuja

Mr Fred Nduka Chiazor  
Regulatory Affairs Director  
Coca-Cola Nigeria Limited/Association of  
Food Beverages and Tobacco Employees  
(AFBTE)  
Lagos

Mrs Eva Obiageli Edwards  
Deputy Director  
National Agency for Food and Drug Administration  
and Control (NAFDAC)  
Lagos

**RWANDA**

Mr Nigaba Eric  
Codex and Regional contact person  
Rwanda Standards Boards  
Kigali

**SENEGAL - SÉNÉGAL**

Mr Alassane Mbengue  
Decretaire General  
Dakar

Dr Raphael Coly  
Expert SSA  
Comité National codex  
Dakar

Mr Abdoulaye Diawara  
Chef du bureau de l'hygiène alimentaire  
Ministère de l'Élevage et des Productions  
animales  
Dakar

Ms Ndeye Maguette Diop  
Responsable Division Agroalimentaire  
Association Sénégalaise de Normalisation  
Dakar

Prof Amadou Diouf  
Président du Comité national du Codex  
alimentarius  
Ministère de la Santé et de l'Action sociale  
Dakar

Mrs Mame Diarra Faye Leye  
Point de Contact du Codex  
Direction Générale de la Santé  
Dakar

Mr Diene Ndiaye  
Directeur  
Direction des Industries de Transformation  
de la Pêche  
Dakar

Dr Moussa Ndong  
Enseignant chercheur  
Université Gaston Berger  
Saint-Louis

Mrs Safietou Sabaly  
Ministère de l'agriculture et équipement rural  
Dakar

**SOMALIA - SOMALIE**

Dr Mohamed Noor  
Head of Food and Drugs  
Ministry of Health  
Garowe

**SOUTH AFRICA - AFRIQUE DU SUD - SUDÁFRICA**

Mr Deon Jacobs  
Principal Inspector  
National Regulator for Compulsory Specifications  
Cape Town

**SOUTH SUDAN - SOUDAN DU SUD - SUDÁN DEL SUR**

Dr David Adwok  
Director General of Technical Operations/  
National Codex Contact Point  
South Sudan National Bureau of Standards  
Sudan National Bureau of Standards  
Juba

**TOGO**

Mrs Dédé Mawulé Hanvi  
Chef section laboratoire  
Institut Togolais de Recherche Agronomique  
Lomé

**UGANDA - OUGANDA**

Dr Medard Bitekyerezo  
Chairman  
National Drug Authority  
Kampala

Ms Diana Kabuzire  
Senior Legal Officer  
National Drug Authority  
Kampala

Mr Hakim Baligeya Mufumbiro  
Principal Standards Officer  
Uganda National Bureau of Standards  
Kampala

Dr David Kituuka Nsubuga  
Senior Veterinary Officer  
Ministry of Agriculture, Animal Industry and  
Fisheries  
Kampala

Mr Geoffrey Onen  
Principal Government Analyst  
Directorate of Government Analytical Laboratory  
Kampala

Mr Asuman Ratibu  
Ag. Director, Product Development/Production  
System  
Uganda Industrial Research Institute  
Kampala

Ms Irene Wanyenya  
Principal Food Safety Officer  
National Drug Authority  
Kampala

**UNITED REPUBLIC OF TANZANIA -  
RÉPUBLIQUE-UNIE DE TANZANIE -  
REPÚBLICA UNIDA DE TANZANÍA**

Mr Lazaro Henry Msasalaga  
Director of Quality Management  
Tanzania Bureau of Standards  
Dar-es-Salaam

Ms Liana Belinda John  
Project Manager  
Counsenuh  
Dar Es Salaam

Ms Sikitu Simon Kihinga  
Director of Nutrition Education and Training  
TFNC  
Dar Es Salaam

**ZIMBABWE**

Mr Fredy Chinyavanhu  
Deputy Director-Food Control  
Ministry of Health and Child Care  
Harare

Mr Munyaradzi Livingstone Musiyambiri  
Director  
Ministry of Health and Child Care  
Harare

**MEMBERS FROM OUTSIDE THE REGION/  
MEMBRES EXTÉRIEURS À LA RÉGION /  
MIEMBROS DE FUERA DE LA REGIÓN**

**CHILE - CHILI**

Mr Diego Varela  
Chair CCLAC - International Affairs Coordinator  
Ministerio de Agricultura  
Santiago

**EGYPT - ÉGYPTE - EGIPTO**

Dr Zienab Mosad Abdelrazik Abdelrahman  
Food Standards Specialist  
Egyptian Organization for Standardization and  
Quality (EOS)  
Cairo

**EUROPEAN UNION - UNION EUROPÉENNE -  
UNIÓN EUROPEA**

Mr Sebastian Goux  
Deputy Head of Unit  
European Commission  
Brussels

**FRANCE - FRANCIA**

Mr Vincent Abt  
Conseiller aux affaires agricoles  
Ambassade de France au Kenya  
Nairobi

**UNITED KINGDOM - ROYAUME-UNI - REINO  
UNIDO**

Mr Steve Wearne  
Director of Science  
London

**UNITED STATES OF AMERICA - ÉTATS-UNIS  
D'AMÉRIQUE – ESTADOS UNIDOS DE  
AMÉRICA**

Mr Kenneth Lowery  
Senior International Issues Analyst  
Office of the Under Secretary  
Washington DC

**OBSERVER ORGANIZATIONS –  
ORGANISATIONS OBSERVATRICES –  
ORGANIZACIONES OBSERVADORAS**

**AFRICAN UNION (AU)**

Mr John Oppong Otoo  
Food Safety Officer  
African Union - Inter African Bureau for Animal  
Resources  
Nairobi

Mr Willie Shumba  
Trade Officer  
African Union Commission  
Addis Ababa

**ECONOMIC COMMUNITY OF WEST AFRICAN  
STATES (ECOWAS)**

Dr Benoit Gnonlonfin  
ECOWAS-USAID Senior SPS Standards Advisor  
Abuja

**HELEN KELLER INTERNATIONAL (HKI)**

Ms Jane Badham  
HKI Consultant  
Johannesburg

Mrs Ndeye Yaga Sy Gueye  
ARCH Project Coordinator  
Helen Keller International  
Dakar

**INTERNATIONAL ASSOCIATION OF COLOR  
MANUFACTURERS (IACM)**

Mr Tlou Mokoele  
IACM

Dr George Pugh  
IACM

**INTERNATIONAL BABY FOOD ACTION  
NETWORK (IBFAN)**

Mr Bill Jeffrey  
Centre for Health Science and Law (CHSL)  
International Baby Food Action Network (IBFAN)  
Ottawa

Mr Hussein H.t. Tarimo  
Food Safety independent Consultant  
IBFAN

**INTERNATIONAL COUNCIL OF BEVERAGES  
ASSOCIATIONS (ICBA)**

Dr Wamwari Waichungo  
VP, Global Scientific & Regulatory Affairs  
The Coca-Cola Company  
Atlanta

Mr Sunil Adsule  
Director, Regulatory  
The Coca-Cola Company  
Atlanta

Dr Ayeshah Fauzee  
Scientific & Regulatory Affairs Manager  
Coca-Cola Indian Ocean Islands  
Ebene

**SSAFE**

Mr Himanshu Gupta

**HEALTH FOR ANIMALS  
(HEALTHFORANIMALS)**

Dr Liezl Kock  
HealthforAnimals

**FAO PERSONNEL  
PERSONNEL DE LA FAO  
PERSONAL DE LA FAO**

Mr Charles Bebay  
FAOR a.i.  
Food and Agriculture Organization of the UNited  
Nations (FAO)  
Nairobi

Ms Catherine Bessy  
Food Safety and Quality Officer  
Food and Agriculture Organization of the UNited  
Nations (FAO)  
Rome

Mr Stanley Kimereh  
Food and Agriculture Organization of the UNited  
Nations (FAO)  
Nairobi

Mr Blaise Ouattara  
Food Safety and Quality Officer  
Food and Agriculture Organization of the United  
Nations (FAO) - FAO Regional Office for Africa  
Accra

**WHO PERSONNEL  
PERSONNEL DE L'OMS  
PERSONAL DE LA OMS**

Dr Rudi Eggers  
World Health Organization Representative for  
Kenya  
World Health Organization  
Nairobi

Mrs Catherine Mulholland  
Administrator Codex Trust Fund  
World Health Organization (WHO)  
Geneva 27

Mrs Lusubilo Mwamakamba  
Technical Officer – WHO Regional Officer  
World Health Organization (WHO)  
Brazzaville

**HOST GOVERNMENT SECRETARIAT -  
SÉCRÉTARIAT DU GOUVERNEMENT HÔTE -  
SECRETARÍA DEL GOBIERNO ANFITRIÓN**

Ms Lucy Namu  
Head Analytical Chemistry Laboratory and Food  
Safety  
Nairobi

Mrs Alice Okelo Akoth Onyango  
FAO/WHO CCAFRICA Coordinator  
Codex Contact Point  
Kenya Bureau of Standards  
Nairobi

Mr Ronald Barongo Mosioma  
Research Scientist  
Kenya Industrial Research and Development  
Institute  
Nairobi

Mrs Muchemi Grace Nyawira  
Head of PCPB Laboratory  
Pest Control Products Board  
Nairobi

Ms Rosaline Daisy Karimi Muriuki  
Assistant Director  
State Department of Fisheries  
Nairobi

Mr Onesmus Kyalo Mwaniki  
Head Pesticide residue Analysis Lab  
Kenya Plant Inspectorate Services  
Nairobi

Mr Walter Otieno  
Principle Standard development officer  
Kenya Bureau of Standards  
Nairobi

**CODEX SECRETARIAT**

Mr Patrick Sekitoleko  
Food Standards Officer  
Food and Agriculture Organization of the United  
Nations (FAO)  
Joint FAO/WHO Food Standards Programme  
Rome

Dr Sarah Cahill  
Senior Food Standards Officer  
Food and Agriculture Organization of the United  
Nations (FAO)  
Joint FAO/WHO Food Standards Programme  
Rome

Ms Jocelyne Farruggia  
Administrative Assistant  
Food and Agriculture Organization of the United  
Nations (FAO)  
Joint FAO/WHO Food Standards Programme  
Rome

Mr David Massey  
Co-Facilitator  
Food and Agriculture Organization of the United  
Nations (FAO)  
Joint FAO/WHO Food Standards Programme  
Rome

**KEYNOTE SPEAKER**

Dr Jean Kamanzi  
International Food Safety Consultant and Advisor  
Canada

## APPENDIX II

## REGIONAL COMMUNICATIONS WORK PLAN 2020-2021

The table shows the objectives, activities, targets and indicators for the CCAFRICA Regional Communications Work plan. These elements derive from Strategic Goal 3 in the Codex Strategic Plan 2020-2025 “Increase impact through the recognition and use of Codex standards”, in particular objective 3.1 “Raise the awareness of Codex standards’.

Objective	Activities	Targets	Indicators
<b>1. Establish clear, communication channels</b>	1.1. Consolidate and improve information flow and exchange between countries and Codex Secretariat (CS) 1.2. Establish simple and rapid communications methods (e.g. WhatsApp communications group, or discussion group on Codex EWG forum)	By CCAFRICA24 (2021) 75% of Members/Observers surveyed indicate timeliness, accessibility and quality of Codex regional communications “excellent” or “good”	<ul style="list-style-type: none"> <li>Number of survey responses rating regional communications “excellent” or “good”</li> </ul>
<b>2. Communicate the value of Codex standards in the region</b>	2.1. Provide CS with monthly drafts of web stories capturing food safety, standards work or capacity building initiatives in the region 2.2. Promote regional success stories and initiatives in conjunction with CS and FAO/WHO 2.3. Liaise with Codex Trust Fund beneficiary countries in the region to communicate on every phase of CTF projects	By CAC43 10 news items from countries in the region published  By CCAFRICA24 24 news items from countries in the region  By CCAFRICA24 50% of countries in the region have made a contribution to codex news on the regional webpage	<ul style="list-style-type: none"> <li>Number of CCAFRICA news stories published</li> <li>Number of countries who have made a published contribution</li> </ul>

## APPENDIX III

## DRAFT REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS

## (STEP 8)

**1. SCOPE**

This standard applies to all fermented cooked cassava-based products, which are intended for direct human consumption and obtained after processing of cassava roots (*Manihot esculenta* Crantz). This standard does not apply to gari.

**2. DESCRIPTION**

Fermented cooked cassava-based products are presented in the form of cassava ball or sticks.

These products are obtained from fresh cassava roots, peeled, cut, soaked in water for fermentation and pressed and dried before packaging and cooking.

**Handling**

When cooking is done at the place of consumption, the uncooked product should be stored and transported under, time/temperature conditions that will not compromise the safety of the product.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1 General Quality Factors**

Fermented cooked cassava-based products shall be clean and safe for human consumption. The moisture content should be characteristic of a given product. They shall be free from abnormal smell and taste, free of any foreign material, such as insect fragments, rodent hairs, grains of sand and dirt dust.

**3.2 Specific Quality Factors**

Total acidity: (in equivalent lactic acid): comprised between 0.1 and 0.5 g for 100g of fermented cassava preparation.

**3.3 Provision Concerning Presentation**

Fermented cooked cassava-based products are presented in the form of cassava ball or sticks.

**4. FOOD ADDITIVES**

No additives are permitted for use in this product.

**5. CONTAMINANTS**

The products covered by this Standard shall comply with the Maximum Levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995) and the *Code of Practice for the reduction of hydrocyanic acid (HCN) in cassava and cassava products* (CXC 73-2013)<sup>1</sup>.

Fermented cooked cassava-based products shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

**6. HYGIENE**

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the applicable sections of the *General Principles of Food Hygiene* (CXC 1-1969), and other relevant texts such as Codex Codes of Hygienic Practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21- 1997).

**7. LABELLING**

In addition to the provisions of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985), the specific provisions below apply.

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<sup>1</sup> The values of total hydrocyanic acid will be determined subject to the completion of the ongoing work in the Codex Committee on Contaminants in Food (CCCF)

**7.1 Product Name**

The name of the products covered by this standard is «Fermented cooked cassava-based products," followed by product specific or local name.

**7.2 Location of label**

The label of products covered by this standard should be placed on the secondary packaging.

**7.3 Labelling of Non-Retail container**

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

**8. METHODS OF ANALYSIS AND SAMPLING**

To be developed.

**DRAFT REGIONAL STANDARD FOR FRESH LEAVES OF *GNETUM* spp.****(STEP 8)****1 SCOPE**

This standard applies to fresh whole and sliced leaves of *Gnetum* spp., namely commonly *Gnetum africanum* and *Gnetum bucholzianum*.

**2 DESCRIPTION**

The *Gnetum* plant is wild vine that is perennial and grows approximately 10m long with the leaves growing approximately 8cm long, often found in the rainforests. The most common species found in Africa; *Gnetum africanum* and *Gnetum bucholzianum* are morphologically similar but have slight differences in leaf shape.

**3 PROVISIONS CONCERNING QUALITY****3.1 Minimum requirements**

**3.1.1** In all varieties, subject to the special provisions for each variety and tolerances allowed, the leaf shall be:

- Whole.
- Sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- Clean, practically free of any visible foreign matter,
- Practically free of pest affecting the general appearance of the produce,
- Free of abnormal external moisture excluding condensation following removal from cold storage,
- Fresh appearance, with a minimum water content of 60%
- practically free of damage caused by pests;
- free of any foreign smell and/or taste;

**3.1.2** The *Gnetum* spp. leaves must be carefully picked and have reached a sufficient level of maturity.

**3.2 Classification**

*Gnetum* spp. leaves is classified in the classes defined below:

**3.2.1 "Extra" Class**

The leaves or sliced leaves in this class shall be of one type, of *superior quality, well developed* and of characteristic colour for the type. At least 95% of the leaves, on the weight basis, conform well to these requirements.

**3.2.2 Class I**

The *Gnetum* spp. leaves in this class shall consist of leaves that meet the requirements of the Extra Class, except a small amount of young leaves of not more than 10% of the total amount of leaves, on the weight basis is acceptable

**3.2.3 Class II**

*Gnetum* spp. leaves in this class shall consist of leaves, which does not qualify for inclusion into the previous two categories, but satisfy the minimum requirements specified in sections 3.1. Nearly 20% of the leaves, on the weight basis, may differ from the maturity and colour requirements, without prejudice to minimum quality requirements.

**4 PROVISIONS CONCERNING TOLERANCE****4.1 Quality tolerances****4.1.1 "Extra" Class:**

Five (5) percent on the weight basis of *Gnetum* spp. leaves not satisfying the requirements of the class, but meeting those of Class I.

**4.1.2 Class I**

Ten (10) percent on the weight basis of *Gnetum* spp. leaves not satisfying the requirements of the class, but meeting those of Class II.

#### 4.1.3 **Class II**

Twenty (20) percent on the weight basis of *Gnetum* spp. leaves satisfying neither the requirements of the class nor the minimum requirements, excluding produce affected by rotting or any other deterioration rendering it unfit for consumption.

### 5 **PROVISIONS CONCERNING PRESENTATION**

#### 5.1 **Packaging.**

The leaves of *Gnetum* spp. leaves wrapped in boots (1 kg) or chopped must be packed in solid and sturdy containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product without being able to impart any toxic substance or any odour or undesirable flavour.

The *Gnetum* spp. leaves must be packaged and transported in accordance with the *Code of practice for the packaging and transport of fresh fruit and vegetables* (CXC 44-1995).

#### 5.2 **Uniformity.**

The contents of each package (sales unit) must be uniform and contain only the leaves of the same quality, in conformity with classification requirements.

### 6 **LABELLING**

In addition to the provisions of the *General Standard for Labelling of Prepackaged Foods* (CXS 1-1985), the specific provisions below apply.

#### 6.1 **Names of the produce**

The name of the product covered by this standard is "*Gnetum* spp. Leaves" followed by the local name as applicable<sup>1</sup>.

#### 6.2 **Non-Retail Containers**

Each package must bear the following particular in letter group on the same side legibly and indelibly marked and visible from the outside or in the document accompanying the shipment.

##### 6.2.1 **Identification:**

Name and address of exporter, packer and/or dispatcher identification code (optional)

##### 6.2.2 **Nature of produce**

The name of the produce (*Gnetum* leaves spp.), if the contents are not visible from the outside. Name of the variety and or commercial type (optional)

##### 6.2.3 **Origin of produce**

Country of origin and optionally, district where grown or national, regional, or local place name.

### 7 **CONTAMINANTS**

The products covered by this Standard shall comply with the Maximum Levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

### 8 **HYGIENE**

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with applicable sections of the *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Hygienic Practice for fresh fruits and vegetables* (CXC 53-2003) and other relevant Codex documents.

The product must meet the microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997)

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<sup>1</sup> Examples of local names: Okok and Eru (Cameroon), Okazi and Afang (Nigeria), Fumbua (Democratic Republic of Congo)

## APPENDIX V

**PROPOSED DRAFT REGIONAL STANDARD FOR DRIED MEAT  
(STEP 5)**

**1. SCOPE**

The standard covers dried meat obtained from cattle, camel, sheep, goat, poultry, donkey, horse and farmed game intended for direct human consumption or for further processing.

**2. DESCRIPTION**

Dried meat products are a variety of dried, cured and/or smoked meat free from surface fat, bones, cartilage and tendons. They are typically made from raw meat which are cut into strips, and may be salted or spiced and then dried. The dried meat shall be clean, uniformly dried, cured, cooked and/or smoked and the product shall meet the requirements of this standard. This description does not include edible offal.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1. Essential Ingredients****3.1.1 Raw lean Meat**

The raw meat used for this processing shall be from one type of meat and its flavour shall be characteristic of that type. The raw materials from which the products are prepared shall be safe for human consumption and free from objectionable odours, foreign bodies, dirt and sign of rot.

The raw meat used for processing the product shall be obtained from animals that have passed the ante-mortem and post-mortem inspection by a competent authority.

**3.2 Essential Quality Factors**

The ingredients shall be clean, of sound quality and fit for human consumption. They shall be handled in accordance with the latest edition of the Codex Alimentarius Codes of Hygienic Practice for the respective ingredients.

**3.2.1 Optional ingredients**

These include curing agents consisting of food grade salt, spices and condiments and edible oil.

**4. [FOOD ADDITIVES]**

Antioxidants, Preservatives, Stabilizers, Acidity regulators and Sequestrants used in accordance with the General Standard for Food Additives (CODEX STAN 192-1995) in food category 08.2. "Processed meat, poultry, and game products in whole pieces or cuts" and are acceptable for use in foods conforming to this Standard.

<b>Food Category No. 08.2</b>	<b>Processed meat, poultry, and game products in whole pieces or cuts</b>		<b>Technological function (Table one)</b>
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	
Butylated Hydroxyanisole	320	200	Antioxidant
Butylated Hydroxytoluene	321	100	Antioxidant
Propyl Gallate	310	200	Antioxidant
Tertiary Butylhydroquinone	319	100	Antioxidant
Tocopherols	307a, b, c	500	Antioxidants
Sodium Diacetate	262(ii)	1000	Acidity Regulator, Preservative, Sequestrant

<b>Food Category No. 08.2.1</b>	<b>Non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b>		<b>Technological function (Table one)</b>
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	

Lauric Arginate Ethyl Ester	243	200 mg/kg	Preservatives
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<b>Food Category No. 08.2.1.1</b>	<b>Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b>		<b>Technological function (Table one)</b>
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	
Sorbates	200, 202, 203	2000 mg/kg	Preservatives

<b>Food Category No. 08.2.1.2</b>	<b>Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b>		<b>Technological function (Table one)</b>
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	
Benzoates	210-213	1000 mg/kg	Antioxidant, Preservatives and sequestrant
Isopropyl Citrates	384	200 mg/kg	Antioxidant, Preservatives and sequestrant
Natamycin (Pimaricin)	235	6 mg/kg	Preservatives
Sorbates	200, 202, 203	2000 mg/kg	Preservatives

<b>Food Category No. 08.2.1.3</b>	<b>Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b>		<b>Technological function (Table one)</b>
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	
Sorbates	200, 202, 203	2000 mg/kg	Preservatives

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

## 5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS193-1995) and the *Maximum Residue Limits for Veterinary Drugs in Food* specified in CXL 2-2015.

## 6. HYGIENE

It is recommended that the products covered by the provisions of this standard shall be prepared and handled in accordance with applicable sections of the *General Principles of Food Hygiene* (CXC 1-1969). The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997) and *Code of Hygienic Practice for Meat* (CXC 58-2005), the Principles and Guidelines for the conduct of Microbiological Risk Management (MRM) CAC/GL 63-2007; and *Code of Practice for Low-Moisture Foods* (CXC 75-2015).

## 7. PHYSICAL AND CHEMICAL CRITERIA

The dried meat shall comply with the requirements as given in Table 1.

**Table 1 —Physical and Chemical Requirements**

SL No.	Characteristic	Limits for the final product (% m/m)	
		Min	Max
1.	Moisture content	10	35
2	Water Activity (Aw)	-	0.85
3.	Crude fat	-	25
4	Crude protein	20	48
5.	Edible Salt	-	13
6.	Ash Content	-	[8]

## 8. PACKAGING AND LABELLING

### 8.1 Labelling

The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1- 1985). In addition, the following specific provisions apply:

- Name of the product shall state the type of meat used, as appropriate and the local/common name<sup>1</sup>
- List of ingredients – the type of meat used shall be declared in the list of ingredients
- Best Before date.

Any additional labelling requirement, specifically pertaining to ingredients, shall comply with the requirements of relevant codes and standards.

### 8.2 Packaging

The product shall be packed in clean, hygienic, moisture-proof, and well-sealed containers food grade material made from suitable materials that have no adverse effect on product properties. It may also be vacuum packed.

## 9. TRANSPORTATION AND STORAGE

The transportation of the products shall be in accordance with the *Code of Hygiene Practice for the transport of food in bulk and semi-packed foods* (CAC/RCP 47-2001).

## 10. METHODS OF ANALYSIS AND SAMPLING

Method	Title	PRINCIPLES	TYPE
AOAC 988.05	Determination of Moisture Content	Gravimetry	I
ISO 1443 (AOAC 960. 39)	Determination of Crude Fat	Gravimetry	I
AOAC 928.08	Determination of Crude Protein	Kjeldhal	II
ISO 937	Determination of Crude Protein	Titrimetry	II
ISO 1841-1 and ISO 1841-2	Determination of Edible Salt	Potentiometric / Volhard method	II
AOAC 940.26	Determination of Ash Content	Gravimetry	I
ISO 18787	Determination of Water Activity	Potentiometric	II

<sup>1</sup>Some examples of local names for dried meat: Aliya (Kenya); Khlii (Morocco); Kilishi (Nigeria, Cameroon, Burkina Faso); Odka (Somalia); Qwanta (Ethiopia); Segwapa (Zimbabwe, Botswana, Lesotho, Namibia and South Africa), Kuna (Botswana)

## APPENDIX VI

**PROPOSED AMENDMENTS TO THE REGIONAL STANDARD FOR SHEA BUTTER**  
(Adoption)

All amendments are shown in **bold/underlined** font, deletions are shown in ~~strike through~~.

### 3.2.2 Quality criteria

Unrefined shea butter shall meet the quality criteria specified in Table 1 of this standard.

**Table 1. Quality criteria**

Characteristics	Unrefined shea butter		
	Grade 4 <sup>a</sup> <b><u>I</u></b>	Grade 4 <sup>b</sup> <b><u>II</u></b>	
	Maximum level	Minimum level	Maximum level
Water content (%)	0.05	0.06	0.2
Free fatty acids (%)	1	1.1	3
Peroxide value (milliequivalents of active oxygen/kg oil)	10	11	15
Insoluble impurities (% m/m)	0.09	0.1	0.2
<del>a. Grade I:</del> This <del>first</del> grade of unrefined shea butter can be used for direct consumption <del>b. Grade II:</del> This <del>second</del> grade of unrefined shea butter can be used for the food industry (confectionery, chocolate, edible oil or the base for margarines).			

The limits of these descriptive key variables of composition and quality of generic unrefined shea butter may appear very broad, with a large range of values between minimum and maximum values. This is because the descriptors consider the actual variation in characteristics found in shea butter in all production areas.

### 3.4 Fatty acid composition

Samples falling within the appropriate ranges specified below are in compliance with this standard.

**Table 3: Fatty acid composition of unrefined shea butter as determined by gas liquid chromatography from authentic samples (expressed as percentage of total fatty acids)**

Fatty Acid	% levels of fatty acids
Lauric acid (C 12:0)	<1
Myristic acid (C 14:0)	<0.7
Palmitic acid (C 16:0)	2 - 10
Palmitoleic acid (C 16:1)	<0.3
Stearic acid (C 18:0)	25-50
Oleic acid (C 18:1)	32-62
Linoleic acid (C 18:2)	1-11
Linolenic acid (C 18:3)	4-11 <b><u>≤1</u></b>
Arachidonic acid (C 20:0)	<3.5

## INFORMATION DOCUMENT

## ADDITIONAL INFORMATION ON EXAMPLES OF FERMENTED COOKED CASSAVA-BASED PRODUCTS

Chikwangué, Ebobolo, Miondo, and Mangbèré

## DESCRIPTION OF THE PRODUCTS

- a) *Chikwangué*: Chikwangué stick measures about 30 to 40 cm, it is packed in wild sheets derived from specific endemic herbaceous, grow in Central Africa sub region. Packed Chikwangué is wrapped with wild creepers.
- b) *Ebobolo* (cassava stick): Cassava stick is longer than the Chikwangué one and measures between 50 and 60 cm. It consists of nodes (20 to 25) defined by the tether rope. Its packaging is made from leaves of the same family and species than Chikwangué.
- c) *Mangbèré*: The mangbèré is either in the form of ball or stick form. It is morphologically very similar to the Chikwangué but shorter in length, about 20 cm, with the look of a chunky and ovoid shape, with a section that varies from 10 cm to the central part to 5 cm towards the ends. *Mangbèré is packaged in the same leaves as chikwanga*
- d) *Miondo*: There are two types of miondo:
  - *Miondo Sawa*: It is made of two scorched cassava slices of about 30 cm, each wrapped in sheets of *Megaphrynium macrostachyum* or *Sarcophrynium brachystachys*. The lamellae have a width of about 1.5 cm and a fairly uniform thickness of about 3 mm. The two slats once packaged are placed face to face and fastened as cassava stick.
  - Miondo of Grassfield (or Meedo): It measures about 30 cm and it is made from scorched cassava cylindrical dough of about 2 cm internal section. It is packaged specifically in banana leaves (*Musa banana*) and tied with ropes of raffia or bamboo.

## PROVISIONS CONCERNING PRESENTATION

*Ebobolo*: A stick of Ebobolo measures approximately 60 cm (50-60 cm) length and has about 25 (20 to 25) nodes to a middle section (packed) of 2 to 3 cm. Wrapped in leaves of herbaceous plants mainly *Megaphrynium macrostachyum* and *Sarcophrynium brachystachys* own, without any expansion, it has an homogeneous texture, regular color and smell and free from foreign matter.

*Chikwangué*: Chikwangué stick measuring about 40 cm length and an average section (packed) 5 cm. Wrapped in sheets of *Megaphrynium macrostachyum* or *Sarcophrynium brachystachys*, clean, without any expansion, it has a homogeneous texture, regular color and smell and free from foreign matter.

*Miondo*: Miondo stick measures 30 cm length, with average section (packed) of 1.5 cm. It consists of two contiguous symmetrical facets. Wrapped in sheets of *Megaphrynium macrostachyum*, *Sarcophrynium brachystachys* or banana leaves, clean, without any expansion. It has a homogeneous texture, regular color and smell, free from foreign matter.

*Mangbèré*: Mangbèré in stick form is about 20 cm. Wrapped in sheets of *Megaphrynium macrostachyum*, clean, without any expansion, it has a homogeneous texture, regular color and smell, free from foreign matter

## PACKAGING

Products concerned by this standard are covered by three types of packaging:

1. The primary packaging in contact with food, contains sales units. It is made of sheets of *Megaphrynium macrostachyum* or *Sarcophrynium brachystachys* pour for Chikwangué, Mangbèré, Ebobolo and Miondo and banana leaves (*Musa banana*) for Meedo.
2. The secondary packaging made of any kind of materials and consists of packages from two to five sales units. Miondo packet is made of 20 units of miondo double lamellae, whereas that of Meedo is made of 10 Meedo units.
3. The tertiary packaging made of any kind of materials and contains a limited number of sales units packets.

The primary packaging, secondary and tertiary must be clean and preserve the hygienic, nutritional, technological and organoleptic quality of the product. They should not impart product any toxic substance or undesirable odor or flavor. Secondary and tertiary packaging should be robust and solidly designed for the use for which they are intended.