



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR AFRICA

22nd Session,

Nairobi, Kenya, 16-20 January 2017

PROPOSED DRAFT REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA BASED PRODUCTS

Comments at Step 3

(Comments of Kenya)

General comment

Kenya appreciates the opportunity to provide comments on the work of the electronic Working Group chaired by Cameroon and co-chaired by the Republic of Congo and Democratic Republic of Congo on agenda item 9.

1. SCOPE

Comment on Scope:

Typographic error of the scientific name; should be separated and in italics ie *Manihot esculenta*

2. DESCRIPTION

Comment:

We propose to submit the following comments in bold and underlined below. We also delete the clauses by striking off the statements.

Para 2

These products are obtained from fresh cassava roots, peeled, cut, soaked in water for fermentation **(3-5 days)** and pressed and dried before packaging and cooking.

Para 1

Fermented cooked cassava based products ~~are~~ **may be** presented in the form of cassava bread **or sticks**. **Examples include** ~~called~~ "chikwangu" in Republic of Congo and Democratic Republic of Congo, "and Ebobolo and miondo" in Cameroon and "mangbèrè" in Central Africa Republic.

Rationale: to avoid limiting other products.

Para 3

~~However, for conservation facilitation reasons,~~ **For preservation purposes**, fermented cooked cassava based products can be transported and stored fresh at **low temperatures** ~~to a freezing or deep-freezing temperature,~~ and cooking is done at the place of consumption.

Comment:

We propose the deletion as above.

Rationale: low temperatures cover both chilling and freezing temperatures.

Capture fermentation time and type of fermentation and other intermediary products

Para 2 a-e

Comment:

We propose the deletion of clause 2 a-d

Rationale: It is improper to bring or define specific fermented products in this general standard since there might be more similar products which are not mentioned herein.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Comment:

We propose the renaming of clause 3 on 'General composition and quality factors" into "Quality Factors; General and Specific" with a deletion of "CRITERIA" as demonstrated below.

3.1 QUALITY FACTORS -GENERAL CRITERIA

Fermented cooked cassava based products should be clean and safe for human consumption. They ~~must~~ **shall** be free from abnormal smell and taste **free** of any foreign material, the insect fragments, rodent hairs, grains of sand and dirt dust etc- **and physical and chemical contaminants.**

Comment:

We propose the inclusion of physical and chemical contaminants to cover a wide array and deletion as shown.

3.2. QUALITY FACTORS - SPECIFIC CRITERIA--

iii. T h e **crude** fiber content: 2%

vi. extraneous matters. COMMENT: According to good manufacturing practices, fermented cooked cassava based products shall be practically free from extraneous matter.

3.3. PROVISIONS CONCERNING PRESENTATION

Comment:

Kenya proposes to move clause 3.3.1 to 3.3.4 below to appendix 2 of above as examples and describe different products covered in terms of the sticks and/or balls.

Rationale: the list is might not be exhaustive.

4. 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* (CODEX STAN 193-1995).

4.1 Comment

We propose to add a clause stating:" **The products covered by this Standard shall comply with the maximum acceptance level of Mychotoxin /aflatoxin as per Codex Stan 193-1995.**

7. PACKAGING

7.1 Comment

We propose to add clause 7.1 stating as follows:"

Fermented cooked cassava based products shall be packaged in food grade containers and materials which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product."and the deletion of the the three types of packaging describe in clause 7 a-c below

Rationale: different food grade packaging methods should not be locked out.

8. LABELLING

8.1 Product Names

The name of the products covered by this standard is " Fermented cooked cassava based products," followed by product specific name (Ebobolo, miondo, chikwangue, mangbèré).— **as per codex stan 1:1985**

8.2 Location of label

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

Annex 1: Examples of fermented cooked cassava products.

3.3.1 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* and *Sarcophryniumbrachystachy* own, without any expansion, it has a homogeneous texture, regular color and smell and free from foreign matter.

3.3.2 Chikwangue: Chikwangue stick measuring about 40 cm length and has about XXXX nodes for an average section (packed) 5 cm. Wrapped in sheets of *Megaphryniummacrostachyum* or *Sarcophryniumbrachystachys*, clean, without any expansion, it has a homogeneous texture, regular color and smell and free from foreign matter.

3.3.3 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 *Megaphryniummacrostachyum*, *Sarcophryniumbrachystachys* or banana leaves, clean, without any expansion. It has a homogeneous texture, regular color and smell, free from foreign matter.

3.3.4 Mangbèré: The ball of Mangbèré weighs about XXXXX kg, its stick form is about 20 cm. Wrapped in sheets of *Megaphryniummacrostachyum*, clean, without any expansion, it has a homogeneous texture, regular color and smell, free from foreign matter.