



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

**Twenty-third Session**

**Nairobi, Kenya, 2 - 6 September 2019**

**MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX  
COMMITTEES**

**A. 40TH AND 41ST SESSIONS OF THE CODEX ALIMENTARIUS COMMISSION (CAC40 and CAC41)**

***Matters for information***

Regional Standard for Shea Butter and draft Regional Standard for fermented cooked cassava and *Gnetum* leaves Spp<sup>1</sup>

1. CAC40 adopted:
  - a) the proposed draft standards for shea butter at Step 5/8 with amendments to the sections on food hygiene and contaminants;
  - b) the proposed draft standard for fermented cooked cassava at Step 5 with the amendment to the sections on food hygiene and contaminants and agreed that the format of the standard would be aligned with that of other commodity standards on processed foods for consideration by CCAFRICA23; and
  - c) the proposed draft standard for *Gnetum* leaves Spp at Step 5.

Amendments to the Procedural Manual<sup>2,3</sup>

2. CAC40 adopted amendments to the section on:
  - the *Principles for the establishment of Codex methods of analysis* to clarify that “there are numerous ways in which methods and limits that involve a sum of components can be converted into method performance criteria but this should be undertaken with care on a case-by-case basis”; and
  - the Nutritional risk analysis principles and guidelines for application to the work of the Committee on Nutrition and Foods for Special Dietary Uses to include the FAO/WHO Joint Expert Meetings on Nutrition (JEMNU) as a primary source of scientific advice.
3. CAC41 adopted an amendment to the section on risk analysis principles applied by the CCRVDF by deleting the requirements that extrapolation of MRLs to one or more species could only be recommended where JECFA had identified that it is scientifically justifiable and the uncertainties have been clearly defined in order to provide more autonomy to CCRVDF.

Member and Coordinator for Africa<sup>4</sup>

4. CAC40 re-elected Nigeria as member of the Executive Committee for Africa for the period from the end of CAC40 (2017) to the end of CAC42 (2019).
5. CAC40 reappointed Kenya as coordinator for Africa to hold office from the end of CAC40 to the end of CAC42 (2019).

<sup>1</sup> REP17/CAC paras. 16,70,75,76 and Appendix III and IV

<sup>2</sup> REP17/CAC paras. 11,13 and Appendix II

<sup>3</sup> REP18/CAC paras. 13,14 and Appendix II

<sup>4</sup> REP17/CAC paras. 206 and 207

**Matters for action**Regular Review of Codex Work Management: Electronic Working Groups<sup>5</sup>

6. CAC40 recommended that the Codex Secretariat work with regional coordinators in examining barriers to active participation and identifying possible solutions.
7. The RCC is requested to **consider** this matter.

**B. OTHER SUBSIDIARY BODIES****73RD AND 74TH SESSIONS OF THE EXECUTIVE COMMITTEE (CCEXEC73 and 74)****Matters for information**Proposed Draft Standard for Dried meat

8. CCEXEC73 (2017) noted that timely completion of this work required active participation of Members from the African region.

Revitalization of FAO/WHO Regional Coordinating Committees (RCCs)<sup>6</sup>

9. CCEXEC73 encouraged FAO, WHO and the Secretariat to continue the revitalization process throughout the next cycle of RCC meetings; and further encouraged members to actively participate in future surveys conducted in conjunction with RCC meetings.

Horizontal agenda for 2018/2019 round of RCCs<sup>7</sup>

10. CCEXEC74 agreed to include the draft Codex strategic plan 2020–2025 and the Codex Communications Workplan, including linkages with the Sustainable Development Goals in the provisional Agenda for all RCC meetings.

**Matters for action**Overall work and work prioritization

11. CCEXEC73:
  - noted that CCAFRICA23 (2018) in addition to ongoing work, considered two discussion papers that may lead to new work, and would start work on the development of a new strategic plan; and
  - invited CCAFRICA to prioritize and phase the new work proposals on the development of regional standards so as to balance its role as a regional forum, the horizontal items of the RCC agenda and its function of developing regional standards.
12. The RCC is **requested** to consider this matter.

**38<sup>TH</sup> AND 40<sup>TH</sup> SESSION OF CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING (CCMAS38 and CCMAS 40)****Matters for information**Endorsement of the methods

13. CCMAS38 endorsed all methods submitted by CCAFRICA for the provisions in the proposed draft Standard for unrefined shea butter with the exception of the methods for arsenic, lead and iron as there were no provisions for these contaminants in the Standard.

Presentation of methods of analysis by committees

14. CCMAS38 agreed to remind committees that when methods are submitted to CCMAS for endorsement, these methods should indicate also the principle as well as proposed typing for the methods.

Template for sampling plans

15. During the endorsement of sampling plans in commodity standards, CCMAS38 agreed that it would develop templates for sampling plans in case Codex committees would like to develop sampling plans. Therefore, relevant committees should await developing sampling plans until such time as CCMAS would provide the template(s).

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<sup>5</sup> REP17/CAC para. 116

<sup>6</sup> REP17/EXEC2, para. 96

<sup>7</sup> REP18/EXEC1, para. 16

Review and update of CXS 234 and development of database of methods

16. CCMAS40 finalised the work on the preamble and structure for the *General Standard for Methods of Analysis and Sampling* (CXS 234-1999) and agreed to forward it to CAC42 for adoption. The review and update of methods of analysis and sampling in CXS 234 will continue (in particular the work on the remaining dairy package, on fats and oils, and cereals, pulses and legumes). CCMAS40 agreed to inform all Codex committees of this work of CCMAS regarding the review and update of CXS 234 and the development of a database for methods of analysis and sampling endorsed by CCMAS and adopted by CAC.

**44<sup>TH</sup> AND 45<sup>TH</sup> SESSION OF CODEX COMMITTEE ON FOOD LABELLING (CCFL 44 AND CCFL45)*****Matters for information***Regional Standard for Shea Butter

17. The Committee endorsed the labelling provisions in the regional standard for unrefined shea butter (FAO/WHO Coordinating Committee for Africa (CCAFRICA))

Labelling of non-retail containers (NRC)<sup>8</sup>

18. CCFL44:

- noted that many commodity standards (including those submitted for endorsement) contained provisions for non-retail containers which referred to a standardized text applicable to this provision that had been endorsed by CCFL at past and present sessions; and
- agreed to inform commodity committees of CCFL's ongoing work on guidance for the labelling of non-retail containers so that they were aware that the current standardized provisions might need to be adjusted or removed to reference the aforesaid guidance.

19. CCFL45 made progress on the work on NRC, agreed to forward the proposed draft revision to CAC42 for adoption at Step 5; and to inform the relevant Commodity Committees on the progress of the work on NRC.

**50<sup>TH</sup> SESSION OF CODEX COMMITTEE ON FOOD ADDITIVES (CCFA50)*****Matters for action***Guidance on the alignment of food additive provisions and alignment plan<sup>9</sup>

20. CCFA50 agreed to:

- publish the guidance document on alignment of food additives as an information document on the Codex website and inform commodity committees for their reference; and
- inform the commodity and FAO/WHO regional coordinating committees of the alignment plan of CCFA for completion in the year 2022 or 2023.

21. The Committee is invited to **consider** the request from CCFA.

**24<sup>TH</sup> SESSION OF CODEX COMMITTEE ON FOOD IMPORTS AND EXPORT INSPECTION AND CERTIFICATION SYSTEMS (CCFICS24)*****Matters for information***Food Integrity, food authenticity and food fraud<sup>10</sup>

22. CCFICS24 continued the discussions on food fraud and food integrity and observed that the results of the discussion and any proposals for new work in CCFICS would not preclude other Codex Committees from initiating new work that may complement the work of CCFICS falling within the scope and mandate of their respective Committees.

23. The Committee also agreed to inform CCEXEC, the Commission and its subsidiary bodies, including CCGP, of its ongoing discussions on this subject.

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<sup>8</sup> REP18/FL, para. 20

<sup>9</sup> REP18/FA, paras. 48(vii), (viii) and Appendix XI

<sup>10</sup> REP19/FICS, paras. 57-58

**13<sup>TH</sup> SESSION OF CODEX COMMITTEE ON CONTAMINANTS IN FOODS (CCCF13)<sup>11</sup>*****Matters for information***Applicability of maximum levels (MLs) of hydrocyanic acid in gari to fermented cooked cassava based products

24. CCCF13 continued the consideration of the request from CCAFRICA21 on the applicability of maximum levels of hydrocyanic acid in gari to fermented cooked cassava based products; and established an EWG, chaired by Nigeria and co-chaired by Ghana, to prepare a background information paper to provide a global picture of fermented cassava products and identify mitigation measures to support development of a COP for prevention and reduction of mycotoxins in cassava and cassava products.
25. CCCF agreed to inform CCAFRICA of the above-mentioned discussions on MLs of HCN in fermented cassava products; and the possible development of a COP for prevention and reduction of mycotoxin contamination in cassava and cassava products. CCCF also encouraged members to participate in this work.

**OTHER MATTERS*****Matters for Action***Amendments to the regional Codex Standard for Shea Butter (CXS 325R-2017)

26. The Codex Secretariat received questions on the following issues related to the standard for Shea butter
- **Section 3.2.2 Quality criteria**
27. Table 1. Quality Criteria for unrefined shea butter contains two descriptors i.e. 1<sup>a</sup> and 1<sup>b</sup>, however the text defining these two descriptors refers to first grade and second grade (See Annex, underlined text below Table 1). In terms of CXS 325R-2017, it is not clear what exactly these two terms mean.
- **Section 3.4 Fatty acid composition**
28. **Table 3.** Fatty acid composition of unrefined shea butter in CXS 325R-2017, provides the levels for linolenic acid (C18:3) as 1-11% (levels of fatty acids) (see Annex). According to [Honfo et al, 2013](#) the average values for C18-3 for Shea butter are 0.4% and max 1.7%; similarly the African Organization for Standardisation" [ARS SHEA-B](#) (2011) provides a value for linolenic acid of <1%. Clarification is required if the value in the standard was an error or not.
29. The Committee is requested to **consider** providing further clarification on the issue raised in para. 27 and 28 above.

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<sup>11</sup> REP19/CF, Para144

### 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 1 <sup>a</sup>	Grade 1 <sup>b</sup>	
	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

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.

- The first grade of unrefined shea butter can be used for direct consumption;
- The second grade of unrefined shea butter can be used for the food industry (confectionery, chocolate, edible oil or the base for margarines).

### 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)**

<u>Fatty Acid</u>	<u>% levels of fatty acids</u>
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)	<b><u>1-11</u></b>
Arachidonic acid (C 20:0)	<3.5