

# CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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**REP17/AFRICA**

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX ALIMENTARIUS COMMISSION

40<sup>th</sup> Session

CICG, Geneva, Switzerland

17 – 22 July 2017

## REPORT OF THE 22<sup>nd</sup> SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR AFRICA

Nairobi, Kenya

16 – 20 January 2017

## TABLE OF CONTENTS

Summary and Status of Work.....	page ii
List of acronyms .....	page iii
Report of the 22 <sup>nd</sup> Session of the FAO/WHO Coordinating Committee for Africa .....	page 1
<b><u>Paragraphs</u></b>	
Introduction .....	1
Opening of the Session .....	2 - 5
Adoption of the Agenda (Agenda Item 1) .....	6 - 8
Keynote address on “the Small and Medium Enterprises (SMEs) and Food Trade – Opportunities for building regional markets through use of Codex standards (Agenda Item 2) .....	9 - 16
Food safety and quality situation in the countries of the region (Agenda Item 3a)	
Prioritization of the needs of the region and possible approaches to address them (Agenda Item 3b).....	17 - 29
Use of Codex standards in the region: relevance of existing regional standards and need for new standards (Agenda Item 4) .....	30 - 37
Matters arising from the Codex Alimentarius Commission and other subsidiary bodies (Agenda Item 5) .....	38 - 39
Codex work relevant to the region (Agenda Item 6) .....	40 - 56
Monitoring of the implementation of the Codex Strategic Plan (2014 – 2019) (Strategic Plan for CCAFRICA 2014 – 2019: Status of implementation) (Agenda Item 7) .....	57 - 62
Proposed draft Regional Standard for dried meat (Agenda Item 8) .....	63 - 70
Proposed draft Regional Standard for fermented cooked cassava based products (Agenda Item 9) ...	71 - 74
Proposed draft Regional Standard for shea butter (Agenda Item 10) .....	75 - 78
Proposed draft Regional Standard for <i>gnetum spp</i> leaves (Agenda Item 11) .....	79 - 83
Nomination of the Coordinator (Agenda Item 12) .....	84
Other Business (Agenda Item 13)	
• Relations between FAO and WHO Policies, Strategies and Guidelines and Codex Work .....	85 - 86
• Proposal for new work on a regional standard for fermented non-alcoholic cereal based drink (Mahewu) .....	87
Date and Place of Next Session (Agenda Item 14) .....	88
<b>Appendices</b>	
Appendix I - List of Participants .....	page 14
Appendix II – Proposed Draft Standard for fermented cooked cassava products .....	page 24
Appendix III – Proposed Draft Regional Standard for unrefined shea butter .....	page 27
Appendix IV – Proposed Draft Regional Standard for <i>Gnetum spp</i> leaves.....	page 31

## SUMMARY AND STATUS OF WORK

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
Members/ CCEXEC 73 CAC40	Comments/ Adoption	Proposed Draft regional standard for unrefined shea butter	N08-2015	5/8	78
	Comments/ Adoption	Proposed Draft regional standard for fermented cooked cassava based products	N07-2015	5	74
	Comments/ Adoption	Proposed Draft regional standard for <i>Gnetum Spp</i> leaves	N09-2015	5	83
CCMAS CCFL CCCF	Endorsement	Relevant sections of the: i) Proposed draft regional standard for unrefined shea butter; ii) Proposed draft regional standard for fermented cooked cassava based products; iii) Proposed draft regional standard for <i>Gnetum Spp</i> leaves			73, 78,83,
CAC40	Action	Recommended that Kenya be re-appointed as the Coordinator for Africa			84
CCEXEC73	Information	Confirmed that the priority setting criteria for the establishment of work priorities as laid down in the Procedural Manual was sufficient			39
CAC Chair and vice chairs	Information	Provided inputs and comments on the preparation of the new global Codex Strategic Plan			59-62
FAO/WHO Codex Secretariat Members	Information	<u>Keynote speech</u>  <ul style="list-style-type: none"> <li>Noted that the proposals made on how to raise the profile of Codex;</li> <li>Agreed that partnership with all stakeholders was essential in raising the profile of Codex;</li> <li>Noted that the facilitated discussions encouraged active participation of members;</li> <li>Noted the report of the informal working group and the proposed next steps to support addressing some of the identified gaps on raising the profile of codex.</li> </ul>			15 & 16
	Information / Action	<u>Food quality and safety situation in countries of the Region</u>  Supported for the initiatives by FAO and WHO on the survey; the online platform; and prioritization of needs in the region and provided comments for future consideration			22, 24 & 29
		<u>Use of Codex standards in the Region</u>  Noted the outcome of the survey; agreed with the approach; and provided suggestions on other potential areas the scope of the future survey could include			36
		<u>Codex work relevant to the region</u>  Agreed that the areas identified by coordinators as well as additional information provided by delegations were of relevancy to the region			56
EWG	Action	Continue preparing the proposed draft standard on dried meat (host countries: Botswana, Morocco, Ivory Coast)			70
EWG	Action	Consider comments received at step 5/6 on the draft standard for fermented cooked cassava based products (host countries: Cameroon, Democratic Republic of Congo, Benin, Nigeria)			73
EWG	Action	Consider comments received at step 5/6 on the draft standard for <i>Gnetum spp</i> leaves (host countries: Cameroon and Nigeria)			82
Kenya and interested parties	Action/ Information	Prepare a discussion paper/ project document on a harmonised food law			49
Swaziland	Action/ Information	Prepare a discussion paper/ project document on a regional standard for a fermented non-alcoholic cereal based drink (Mahewu)			87

## LIST OF ACRONYMS

AMR	Antimicrobial resistance
AU	African Union
AU-IBAR	Africa Union – Interafrican Bureau for Animal Resources
CAADP	Comprehensive Africa Agricultural Development Programme
CNC	Coalition of Non-State Actors
CAC	Codex Alimentarius Commission
CCAFRICA	FAO/WHO Coordinating Committee for Africa
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCNFSDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CCPs	Codex Contact Points
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCRVDF	Codex Committee on Residues of Veterinary Drugs in Foods
CL	Circular letter
CRD	Conference room document
CTF	Codex Trust Fund
EAC	East African Community
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
GSCTFF	General Standard for Contaminants in Food and Feed
GSFA	General Standard for Food Additives
GSLPF	General Standard for Labelling of Prepackaged Food
INFOSAN	International Network of Food Safety Authorities
JECFA	Joint FAO/WHO Expert Committee on Food Additives
JEMRA	Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment
MLs	Maximum levels
MRLs	Maximum residue limits
NCCs	National Codex Committees
NGOs	Non-governmental organizations
OIE	World Organization for Animal Health
PVS	Performance of Veterinary Services
RCCs	Regional coordinating committees
RECs	Regional Economic Communities
RUTF	Ready-to-Use Therapeutic Foods
SMEs	Small and Medium Enterprises
STDF	Standards and Trade Development Facility
TCP	Technical Cooperation Programme
WHA	World Health Assembly
WHO	World Health Organization
WTO	World Trade Organization
WTO/SPS Agreement	Agreement on Sanitary and Phytosanitary Measures

## INTRODUCTION

1. The FAO/WHO Regional Coordinating Committee for Africa (CCAFRICA) held its 22<sup>nd</sup> Session in Nairobi, Kenya, from 16 to 20 January 2017 at the kind invitation of the Government of Kenya. The Session was chaired by Dr Moses Gichia, Deputy Director of the State Department of Livestock of Kenya and was attended by delegates from 23 Member countries, 3 Member countries from outside the Region, 8 Observer organisations and the Representatives of FAO and WHO. A complete list of participants, including the Secretariat, is given in Appendix I to this report.

## OPENING OF THE SESSION

2. Mr Charles Ongwae, Managing Director of the Kenya Bureau of Standards, welcomed delegates and gave his opening remarks underlining the importance of Codex in facilitating trade, protecting consumers and the environment as well as for promoting innovation to grow economies in the region.
3. The Cabinet Secretary of the Ministry of Agriculture, Livestock, Fisheries and Blue Economy, Mr. Willy Bett addressed delegates and stressed the importance of standards not only for trade but also for food consumed by local people who were often the most vulnerable.
4. Mr Adan Mohammed, Cabinet Secretary for the Ministry of Industry, Trade and Co-operatives, formally opened the session and reminded delegates that it was their collective participation in Codex that facilitated trade and led to protection of both consumers and the environment.
5. Representatives of FAO and WHO, the Codex Alimentarius Chairperson and the Codex Secretary also addressed the meeting.

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

6. The Coordinating Committee adopted the Provisional Agenda as its Agenda for the session with the following additions:
  - a) Under Agenda Item 4:
    - Update on the FAO TCP on “Strengthening of National Codex Structures in Lesotho, Swaziland and Zimbabwe” (Swaziland).
  - b) Under Agenda Item 6:
    - Update on the proposed draft definition for biofortification (Zimbabwe);
    - Update on the preparation for the Co-hosting of the 20<sup>th</sup> Session of the Codex Committee on Fresh Fruits and Vegetables (Uganda)
  - c) Under Agenda Item 13:
    - Relations between FAO and WHO Policies, Strategies and Guidelines and Codex Work (CX/AFRICA 17/22/14), (WHO);
    - Proposal for new work on a regional standard for fermented non-alcoholic cereal-based drink (Mahewu).
7. In addition, the Coordinating Committee agreed to consider:
  - Agenda Items 3a and 3b together.
8. The Coordinating Committee further agreed to establish an in-session Working Group to consider the comments submitted by members on Agenda Item 9: (Proposed draft standard for fermented cooked cassava based products), Agenda Item 10: (Proposed draft standard for shea butter); and Agenda Item 11: (Proposed draft Standard for *Gnetum spp* leaves) and make recommendations for consideration by the plenary.

## KEYNOTE ADDRESS ON THE SMALL AND MEDIUM ENTERPRISES (SMEs) AND FOOD TRADE – OPPORTUNITIES FOR BUILDING REGIONAL MARKETS THROUGH USE OF CODEX STANDARDS (Agenda Item 2)<sup>2</sup>

9. The representative of FAO, on behalf of FAO and WHO, introduced the item, reminding the Coordinating Committee that the keynote address was part of the ongoing revitalization process across all RCCs. The principal aim for the keynote address was to stimulate a debate among members on a topic highly relevant for the region, as a means to raise the profile of the RCCs, increase awareness and high level political buy-in.

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<sup>1</sup> CX/AFRICA 17/22/1

<sup>2</sup> CX/AFRICA 17/22/2; CX/AFRICA 17/22/2 Add.1; CRD3 (Comments of Nigeria); CRD6 (Report of an informal discussion group)

10. She introduced the topic of the keynote address, “SMEs and food trade: opportunities to build regional markets through the use of Codex standards”, as well as the Keynote speaker, Dr Cris Muyunda, Vice President of the Coalition of Non-State Actors (CNC) for the implementation of the Comprehensive Africa Agricultural Development Programme (CAADP) in partnership with the African Union (AU).
11. Dr Cris Muyunda delivered the keynote address on SMEs and food trade (CX/AFRICA 17/22/2 Add.1). His presentation was followed by a general discussion facilitated by the Codex Secretariat.
12. The outputs of the facilitated discussion sought to answer the question: “**What role can Codex play for SMEs in African Trade?**” The responses members considered most pertinent are summarised as follows (letters used do not imply ranking):
  - a. SMEs would benefit from training on all relevant Codex matters;
  - b. SMEs require simple relevant standards, codes of practice and guidelines;
  - c. SMEs should be empowered through capacity building including: development of inspection skills and tools; implementation of quality management systems; recognition of inspection and certification systems;
  - d. Codex can help governments in developing policies for capacity building in SMEs i.e. setting up food safety systems;
  - e. Development and adoption of sector specific Codex standards can assist in gaining access to markets;
  - f. Harmonisation of misaligned food standards can help gain access to trade;
  - g. There is a need to build awareness of Codex amongst SMEs;
  - h. Integrate associations of SMEs into national Codex systems; and link them to other successful regional SMEs;
  - i. Simplification of Codex Standards and Codes of Practices would benefit SMEs as would the availability of material in local languages;
  - j. Codex can identify gaps in standards and explore how standards can be applied to SMEs;
  - k. SMEs need to understand the need, economic value, cost implications of standards and related market access issues;
  - l. The harmonisation of national legal frameworks would be of benefit.
13. As concluding remarks, noting that countries had expressed a willingness to involve SMEs more closely in standardization activities at national level, the Representative of FAO drew the attention of the Coordinating Committee to the fact that identifying and meaningfully engaging SMEs into these processes would be easier when working on specific topics or value chains, rather than in general terms. However, at country level, a food safety policy calling for this engagement would be beneficial, to encourage national authorities to develop concrete approaches for this interaction.
14. The Representative of WHO clarified that Codex can intervene in the area of standards development while others areas highlighted by members can be undertaken through the capacity building and awareness activities of FAO and WHO.

### **Conclusion**

15. The Coordinating Committee:
  - a) Noted that the comments made by members could lead to raising the profile of Codex and called for their commitment in this respect;
  - b) Agreed that awareness building through partnership with all stakeholders was essential in raising the profile of Codex;
  - c) Noted that the facilitated discussions through groups encouraged active participation of members.
16. The Coordinating Committee noted that an informal WG facilitated by the Chairperson of the Commission had developed possible next steps as contained in CRD6 and further noted that these could be taken up by the different stakeholders to support addressing some of the identified gaps.

**FOOD SAFETY AND QUALITY SITUATION IN THE COUNTRIES OF THE REGION (Agenda Item 3a)<sup>3</sup>****PRIORITIZATION OF THE NEEDS OF THE REGION AND POSSIBLE APPROACHES TO ADDRESS THEM (Agenda Item 3b)<sup>4</sup>**

17. The representative of FAO, on behalf of FAO and WHO, introduced the results of the survey on emerging and critical issues, as a new item to contribute to the process of revitalization of RCCs. At the request of CAC38, FAO, WHO and the Codex Secretariat were requested to develop a set of questions to identify critical issues, and prepare an analysis of the information collected in order to inform the RCC process of prioritization, discussed under Agenda item 3b. This would also improve the timeliness of CAC responses to members' needs, as well as inform the content of FAO and WHO technical support programmes.
18. She also introduced the online platform for information sharing on food control systems that has been conceived as a prototype, as a replacement of the former CL on the same topic. The platform is based on a set of questions that could be complemented and expanded over time, based on the feedback of members.
19. She noted that the usefulness of these two initiatives, including the quality of the findings of the survey, depended greatly on the response rate by countries. While 17 countries provided inputs for the survey (response rate: 34%) only five countries inserted information into the platform, and out of these only three had been made public.
20. CCAFRICA members were asked to provide feedback on the two new initiatives, by answering two questions: (a) the relevance and fitness for purpose of the questions asked; and (b) suggestions for improvement.

**Food quality and safety situation**

21. Delegations generally agreed with the outcome of the survey and expressed the following views:
  - The approach and the questionnaire used were useful and relevant to the region;
  - On the low response of 34%, it was observed that there was need for CCAFRICA members to take ownership of the process and proactively participate in the process;
  - The questionnaire was rather complex and required coordination through a national team to respond to the issues;
  - The questionnaire should take into account ongoing activities at a national level including those that extend to a regional level.

**Conclusion**

22. The Coordinating Committee:
  - (i) Agreed that the questionnaire was pertinent as were the issues identified;
  - (ii) Noted that the analysis of critical and emerging issues in CX/AFRICA 17/22/3 was based on a limited number replies from CCAFRICA members and called upon countries that had not replied to the questionnaire to provide their inputs, so that FAO and WHO could prepare a more representative and complete analysis;

**Online platform**

23. Delegations expressed the following views and proposals in relation to the platform:
  - The prototype should take into account: the diversity of key stakeholders at national level; existing national policies and strategies that support food quality and safety; existing surveillance and follow up mechanisms; whether early warning systems exist; whether INFOSAN is operational;
  - To facilitate flow of information and address the challenges related to information sharing, consideration could be given to possible establishment of more than one contact point to populate the platform;
  - Interaction between risk assessors and competent authorities; participation in the work of Codex among others could be considered for inclusion in the platform.
  - The platform should be made flexible for the inclusion of a new survey or set of questions as the need arises.

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<sup>3</sup> CX/AFRICA 17/22/3; CX/AFRICA 17/22/3 Add.1; CRD1 (Comments of Kenya and Nigeria); CRD4 (Comments of Senegal); CRD5 (Comments of Kenya)

<sup>4</sup> CX/AFRICA 17/22/4

**Conclusion**

24. The Coordinating Committee agreed that the prototype was fit for the purpose and noted the proposals/areas for further improvement as highlighted above.

**Prioritisation of needs**

25. The Representative of WHO, on behalf of WHO and FAO, introduced the background paper (CX/AFRICA 17/22/4) which aimed to stimulate a discussion on the relevance of: the critical and/or emerging issues identified; issues the Coordinating Committee considered most important to address; and possible approaches to address them.
26. In so doing, the Coordinating Committee was asked to reflect on the following questions: (1) which of the critical or emerging issues do you consider most important to address? (2) Do you agree that the priority critical and emerging issues identified are the actual priorities? (3) What innovative approaches or follow up actions can you suggest to address the priority issues identified? (4) In so doing, what actions can be carried out by governments with the support of WHO, FAO or bilateral organizations and which issues may merit follow-up actions within Codex?

**Discussion**

27. The Coordinating Committee agreed with the priority needs identified by FAO and WHO, and proposed that the following factors be taken into account when addressing those needs:
- Awareness as well as funding mechanisms for Codex activities should be targeted to the priority value chains; and SMEs should be taken into account;
  - Legal frameworks in some member countries were archaic and therefore needed to be modernized and harmonized at a regional level;
  - Domestication of codex standards is critical for food control at both national and continental level; and there is merit for the establishment of a continent-wide harmonized food law to support consumer protection and food trade in Africa;
  - Laboratory capacity to generate data that would be used to inform policy on food safety related matters, also requires support;
  - The ongoing efforts to establish a world food safety day should be supported.

**Others**

28. The Coordinating Committee also noted the presentation made by Kenya on the importance of a model food law in closing food safety gaps in the region (CRD5) and their proposal to CCAFRICA to establish a eWG to develop a project document on a harmonized food law.

**Conclusion**

29. The Coordinating Committee unanimously expressed support for the initiatives on the survey, the online platform and prioritization of needs in the region by FAO and WHO and expressed their willingness to provide quality data that would support future assessments.

**USE OF CODEX STANDARDS IN THE REGION: RELEVANCE OF EXISTING REGIONAL STANDARDS AND NEED FOR NEW STANDARDS (Agenda Item 4)<sup>5</sup>**

30. The Secretariat recalled that this Agenda item was a common item for all the six FAO/WHO Coordinating Committees (RCCs) and that an online electronic survey, jointly developed with FAO and WHO, had been used to enhance data collection on the use of Codex standards from members.
31. The Secretariat further explained that the survey had focused on specific standards, widely known and representative for their respective categories, i.e. (i) numerical standards (MRLs of pesticides in food and feed); (ii) general subject standards (General Standards for Food Additives (GSFA), for Contaminants and Toxins in Food and Feed (GSCTFF) and for Labelling of Pre-packaged Foods (GSLPF); and (iii) General Principles of Food Hygiene. The Secretariat introduced the analysis of the survey results, as presented in CX/AFRICA 17/22/5, inviting delegations to note the outcome of the analysis and provide inputs on specific aspects of the survey.

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<sup>5</sup> CX/AFRICA 17/22/5; CRD1 (Comments of Kenya and Nigeria)



**Discussion**

32. The Coordinating Committee noted the results of the survey and members expressed the following general views:

- While the response rate of (53%) was relatively low, however it indicated a positive trend and there was need to build on this achievement;
- The national structures are spread and not well coordinated to come up with appropriate and quick responses. In addition to this, horizontal standards cut across sectors and also involve various stakeholders which requires coordinating such stakeholders to provide required responses to the questionnaire.
- In general the enforcement of standards in the region is poor;
- Standards need to be simplified as they are too technical for SMEs; and domestication of such standards need also to be considered.
- CCAFRICA should work closely with RECs to be able to facilitate where challenges related to adoption or implementation of standards;
- The same challenges continue to be reported and or discussed and there is need to examine how they can be addressed, with clear actions so that they do not reoccur;
- For a good flow of information, there should be strong relationships between FAO/WHO, NCC and CCPs and this requires proper functioning of the NCC and CCPs.

*Format and approach*

- The questionnaire was well designed and the approach is considered satisfactory;

*Use of the results*

- The survey should be adopted by the National Codex Committees, and on an annual basis compiled results should be forwarded to the coordinator; therefore, the report should be used to provide feedback to CCAFRICA meetings and to monitor improvement.
- There is a challenge of awareness by different stakeholders on the importance of standards; the survey results would be important in the engagement of industry, importers, policy makers, regulators and different stakeholders to seek support for food safety work;
- The report is useful and should be stored online, it will be used by members in the sensitization of leaders, on issues that impact on food safety, consumer protection and fairness in trade;

*Scope of next survey*

33. Delegations proposed the following areas that could be considered for inclusion in the scope for the future survey:

- Further analysis could be carried out to link survey results to the food safety and quality situation of the countries in the region as there is a close relationship between these two areas;
- Implementation and enforcement of standards at the regional level especially the regional standards;
- Implementation of standards in sectors such as Fresh Fruits and Vegetables and Fish and Fishery Products be considered; as these are important sectors for the region. Issues related to mycotoxins, Antimicrobial Resistance (AMR), contaminants are also important to the African region;
- Members adopt standards, however there is a need to examine the extent of the implementation of such adopted standards (including AFRICA regional standards); enforcement of standards; and if there are any standards that have been simplified and/or translated for use by stakeholders;

34. The representative of FAO provided clarification on the possible locations for CCP within national structures, depending on countries administrative traditions. She also commented on the usefulness of National Codex Committees (or similar structures) allowing to bring into the discussion other stakeholders, including the private sector, consumers and academia.

35. She noted the emphasis placed by countries on the need for technical assistance to meaningfully adapt Codex standards to the national conditions, also taking into account SMEs. With regard to the comment made by one country that it would eventually be useful to verify the correlation between appropriate use of Codex standards and an improved food safety situation at national level, she also indicated that there is a need to reflect on indicators that would depict the food safety situation. She mentioned the new FAO/WHO food control assessment tool, in which a number of possible indicators are proposed to measure the performance of the national food control system based on the Principles and Guidelines for national food control systems (CAC/GL 82-2013).

### Conclusion

36. The Coordinating Committee noted the outcome of the survey and generally agreed with the approach; proposed that the results would assist in awareness creation at the national level and provide suggestions which other potential areas the scope of the survey could include.

- **Update on the FAO Technical Cooperation Programme (TCP) on “Strengthening of National Codex Structures in Lesotho, Swaziland and Zimbabwe” (Swaziland).**

37. Swaziland informed the Coordinating Committee on the recently concluded regional TCP by FAO that has assisted in building capacity of: National Codex Contact Point and the National Codex Committees for three countries (i.e. Lesotho, Swaziland and Zimbabwe) under the sub-regional office for Southern Africa. The delegation reported that the impacts of the TCP include: improvement in the operations of the NCCs; CCP equipped with computers, and printers; functional website developed. They further noted that challenges still exist at the policy level in respect of providing the needed support to the work of Codex. Swaziland appealed to CCAFRICA members, WHO and other stakeholders to present Codex and the food safety agenda at high level forums such as the World Health Assembly.

### MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda item 5)<sup>6</sup>

38. The Coordinating Committee considered the information provided in documents CX/AFRICA 17/22/6 and CX/AFRICA 17/22/6 Add.1, and noted: i) the ongoing discussions on revitalisation within Regional Coordinating Committees; ii) that several matters were presented for information, while others were for discussion under relevant items.

#### Monitoring of Standard Development

39. The Coordinating Committee confirmed that the priority setting criteria for the establishment of work priorities and the decision-making criteria for the development of Codex standards and related texts as laid down in the Procedural Manual were sufficient to ensure that the standards and work areas identified as priority were progressed in a timely manner by CCAFRICA. Therefore, at present, there was no need to develop a new criteria, however should need arise in future, the Coordinating Committee would consider the matter.

### CODEX WORK RELEVANT TO THE REGION (Agenda Item 6)<sup>7</sup>

40. The Coordinator presented document CX/AFRICA 17/22/7 and highlighted the main aspects of Codex work of relevance to the region.
41. On the issue of antimicrobial resistance, the Coordinator noted the risks for Africa regarding public health and economic gains as well as the potential negative impact on international food trade.
42. The Coordinator expressed the view that there was a need to widen the scope of the second Codex Trust Fund to include an element of very limited time-bound assistance for participation in Codex meetings, as CCAFRICA member states explore alternate sources of funding including factoring Codex work into their budgets.
43. The Coordinator also reported briefly on the Prevention and Control of Non-typhoidal Salmonella; Microbiological Criteria Guidelines; Processed Cheese and Ready-to-Use Therapeutic Foods (RUTF) as additional matters of interest to the region.
44. Uganda informed delegates that it would be co-hosting the 20<sup>th</sup> Session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV20) in Kampala (2-6 October 2017) and noting matters of interest on the agenda (e.g. work on ware potato and yams) encouraged countries from CCAFRICA to take part
45. South Africa reported on other CCFSDU related work, namely the eWG on the development of a guideline for Ready-to-use Therapeutic Food. They stressed that this work was of importance to the region and urged members to take part in the eWG.

<sup>6</sup> CX/AFRICA 17/22/6

<sup>7</sup> CX/AFRICA 17/22/7; CRD7 (AU-IBAR's work on Food Safety and Codex in the African Region)

46. Zimbabwe reported on progress in their eWG established by CCNFSDU, currently being co-hosted with South Africa, on the development of a biofortification definition. Both co-hosts underlined the importance of members actively participating in the work of the eWG as the question of biofortification was an important one for the region and for other developing countries.
47. One observer organization expressed their support for the accomplishments of the co-hosts, Zimbabwe and South Africa, of the eWG on biofortification.
48. The delegation of Kenya informed the Committee on the ongoing eWG work on edible offals in CCRVDF and called upon members to register and actively participate in the eWG, this being a matter of significant interest to CCAFRICA.
49. Kenya reaffirmed the importance of having a harmonised food law for the CCAFRICA region and informed the meeting of their intention to prepare a proposal on this subject as well as a request to establish an eWG (see para 28). The Coordinating Committee requested Kenya to prepare and submit a discussion paper together with a project document and a draft harmonized food law for the African region for consideration at its next session.
50. The Representative of FAO indicated the willingness of FAO to participate in the preparation of the discussion paper and the proposed eWG led by Kenya on the preparation of a draft food law, which was put forward after the announcement by AU-IBAR to work on this issue at continental level, and its call to CCAFRICA to advocate for this. She reminded the Committee of the existing work done by FAO in that regard<sup>8</sup>, also indicating that a Development Law Service existed within FAO. Its mission was to support the development of legal texts pertaining to the mandate of FAO in countries or in support to regional organizations. She further noted that jointly with the Food Safety and Quality unit, this service had experience in several countries in developing food laws embedding the principles agreed by Codex.
51. The Observer from the AU-IBAR presented their work (CRD7) related to supporting AU-members, including members of CCAFRICA, to better participate in the work of Codex as well as to improve the food safety and quality infrastructure in the region.
52. One observer organization noted the essential role of food science and technology in assuring the availability of adequate nutritious and safe food.
53. The Representative of the World Trade Organisation noted that The Standards and Trade Development Facility (STDF) was a global partnership, established by FAO, OIE, WHO, the World Bank and WTO, focused on building sanitary and phytosanitary (SPS) capacity to promote trade. She reported that the STDF had funded a number of projects and project preparation grants in Africa to strengthen food safety capacity and the implementation of Codex standards. FAO and WHO, and other partners such as AU-IBAR, often led implementation of these projects. Examples included a regional project on Maximum Residue Levels for pesticides; a regional project on a Total Diet Study; several projects focused on enhancing food safety, in particular value chains in different African countries.
54. The Representative pointed out that STDF projects were based on demand, and both the public sector and private sector (including SMEs) could benefit. In addition, she noted that the STDF had done work on several cross-cutting topics of relevance to SPS capacity building, including national SPS coordination mechanisms; public-private partnerships; implementation of SPS measures to ensure health protection and facilitate safe trade; SPS capacity and climate change and the development of an evidence-based framework to prioritize SPS investments for market access.
55. One member explained the difficulty for some countries in prioritising food safety issues without having a specific or separate authority to deal with such matters. They encouraged advocating for dedicated national food safety authorities where they did not currently exist to enhance competition and trade.

### **Conclusion**

56. The Coordinating Committee noted the issues raised by Kenya (Coordinator) and agreed they were the matters of relevance to the region. The Coordinating Committee also noted the concerns raised by delegations geared towards improving work on food safety in Africa; and expressed gratitude to the ongoing support by AU-IBAR together with its partners to members of CCAFRICA.

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<sup>8</sup> Perspectives and guidelines on food legislation, with a new model food law (<http://www.fao.org/3/a-a0274e.pdf>)

## **MONITORING OF THE IMPLEMENTATION OF THE CODEX STRATEGIC PLAN. Strategic Plan for CCAFRICA 2014 – 2019: Status of implementation (Agenda Item 7)<sup>9</sup>**

57. Kenya, as Regional Coordinator, introduced the item and recalled the importance of the regional Strategic Plan in assisting CCAFRICA in fulfilling its duties as assigned by the Codex Alimentarius Commission (CAC) and laid down in the Procedural Manual. The Coordinator further highlighted various achievements on the different goals; emerging issues (i.e. development of the new global codex strategic plan); challenges and recommendations.
58. The Codex Secretariat informed the meeting that monitoring the global Codex Strategic plan was the responsibility of the Secretariat, however where regions have developed a regional Strategic Plan, it was the responsibility of the Coordinator of that region to carry out the monitoring of the regional strategic plan. The Secretariat pointed out that it was important for the outputs to clearly state the linkages between the regional Strategic Plan and the Global Strategic Plan. CCAFRICA was also informed that the Secretariat had already prepared a road map for the preparation of the new Codex Global Strategic Plan (2020-2025) and that the current round of meetings of RCCs was expected to provide preliminary inputs.

### **Discussion**

59. Delegations commented as follows:
- Working closely with Regional Economic Communities (RECs) e.g. AU-IBAR, EAC, would assist in strengthening the Codex Strategic Plan and could enrich the work of Codex and thus improve the impacts and visibility of Codex. Some RECs, like EAC, had established a Codex Forum that aims at leveraging on limited resources to promote effective participation. They were in the process of establishing databases for experts in identified priority areas who could be encouraged to participate in FAO/WHO Joint Expert Committees e.g. JEMRA, JECFA, etc.;
  - The existing strategic plan could be used as a starting point to input into the global strategic plan;
  - Participation in Codex activities was rather difficult due to time, budget and political constraints and consideration could be given to establishing an African Trust Fund that would address wider issues;
  - It is important to gather and obtain access to scientific data and information and to generate an exchange of information among countries, e.g. scientific databases;
  - The Codex Secretariat can assist Member States in the development of the strategic plan.
60. The representative of FAO reminded the Committee of the possible avenues to participate in the Joint FAO/WHO expert committee meetings (call for data, call for experts, roster), underlining also the differences in the status for this participation with regard to membership in Codex Alimentarius.
61. The representative of WHO informed the committee that information on the participation of African countries in Codex meetings to update the information provided in CX/AFRICA 17/22/7 had been made available to the regional coordinator. She highlighted that the numbers behind the bar graphs did not indicate dramatic falls in the number of African countries participating in Codex meetings. Participation in most meetings in 2016 was above or close to the averages for participation for the period 2012-2016. She reiterated that responsibility for sustained participation in Codex rests with the countries themselves.

### **Conclusion**

62. The Committee noted:
- (i) The importance for CCAFRICA to continue the implementation of the regional Strategic Plan for CCAFRICA 2014-2019 and agreed to use the current regional strategic plan as well as comments provided at this session to provide inputs during the development of the new global Codex Strategic Plan (2020-2025);
  - (ii) The implementation of the Strategic Plan was the responsibility of all Members of the Region;
  - (iii) The importance to develop a data bank for experts and agreed that the Coordinator working closely with CCPs would reactivate the concept of developing a regional databank of experts;
  - (iv) The need to encourage experts from Africa to take active participation in FAO/WHO scientific bodies;
  - (v) The Codex Secretariat would seek inputs from the Coordinator when preparing the working document on the monitoring of the Strategic Plan that would be considered by the Chairperson and Vice-Chairpersons of the Codex Alimentarius Commission at CCEXEC73.

<sup>9</sup> CX/AFRICA 17/22/8; CRD2 (CAFRICA Strategic Plan 2014-2019)

**PROPOSED DRAFT REGIONAL STANDARD FOR DRIED MEAT (Agenda item 8)<sup>10</sup>**

63. The co-host of the eWG Morocco introduced the item and informed the plenary of the conclusions of an informal discussion that had taken place. Moving ahead, the work on the proposed draft standard would be led by Botswana and co-hosted by Morocco. Morocco explained that in phase one of the work, information on dried meat products would continue to be collected country by country and then in phase two they would analyse the data collected and begin to draft a text.

**Discussion**

64. The Coordinating Committee agreed with the approach taken by the eWG and noted that the identified broad areas for inclusion in the proposed draft standard were appropriate.
65. It was suggested that experts from other countries including those in the Sahel region such as Niger, Chad and Mali could provide valuable assistance in developing the standard.
66. In response to calls for assistance with translation, AU-IBAR offered to provide support.
67. On the question of a possible change in which countries would be hosting the work being undertaken, the Codex Secretariat underlined the importance of the work itself and explained that only by gaining extremely wide support and contributions from members across the region, would the Coordinating Committee be able to succeed in developing a standard.
68. It was noted that information already provided could be the basis of much of the initial work on the standard and that all countries with data and experience or experts to contribute should actively participate in the eWG. Members were reminded that an eWG is open to all members and that all would be invited in accordance with the process laid out in the Procedural Manual.
69. It was further noted that only by working closely to the terms of reference could the Coordinating Committee hope to expedite the work in a timely manner.

**Conclusion**

70. The Coordinating Committee agreed to re-establish an eWG co-hosted by Botswana, Côte d'Ivoire and Morocco, working in English and French to continue preparing the proposed draft regional standard on dried meat, taking into consideration comments from this committee, and report back at the next session of CCAFRICA.

**PROPOSED DRAFT REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA BASED PRODUCTS (Agenda item 9)<sup>11</sup>**

71. Cameroon as the chair of the eWG introduced document CX/AFRICA 17/22/10; and explained that an in-session working group had been convened. All comments received had been discussed, issues resolved and the document was now ready for consideration by the plenary.

**Discussion**

72. The Committee considered the proposed draft standard section by section, noted the comments, made editorial changes and took the following decisions:
- a) Title of the Standard: Agreed to align the title of the draft standard with the general structure for regional standards
  - b) Section 1: Scope – Agreed to change the term “tubers” to “roots” as cassava is classified as a root crop;
  - c) Section 2: Description – Noted that there was diversity of products in the region and with diverse traditional names, and agreed to transfer any reference to local names to the annex;
  - d) Section 3.2: Specific Quality Factors
    - Noted there was lack of clarity as to whether the proposed values for the different quality parameters referred either to minimum or maximum values. It was explained that the value of 35% for water content should be a maximum so as to control mycotoxins. Agreed to put the parameters in square brackets;
    - Deleted the provision for hydrocyanic acid (HCN) content as this was covered under the section on contaminants;
    - Agreed to delete extraneous matter, as the product should not contain any extraneous matter.

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<sup>10</sup> CX/AFRICA 17/22/9; CX/AFRICA 17/22/0 Add.1

<sup>11</sup> CX/AFRICA 17/22/10; CX/AFRICA 17/22/10 Add.1; CRD3 (Comments of Nigeria, Uganda);

## e) Section 3.3: Provisions concerning presentation

- Agreed to transfer the provision to the Annex consistent with the decision to transfer all names to the Annex; and noted the need to include names of products from other regions.

## f) Section 4: Contaminants

*Hydrocyanic acid*

- Considered whether the existing provision for maximum levels of hydrocyanic acid content for Gari in the GSCTFF (i.e. 2 mg / kg as hydrocyanic acid in the free-state) was applicable to fermented cooked cassava based products.
- It was explained that while both gari and fermented cassava-based products are derived from cassava, their production processes were different. Fermented cassava-based products were foodstuffs obtained from fresh cassava roots which are peeled, cut, dipped in water for fermentation for 3 to 5 days, then pressed prior to packaging into natural leaves and finally cooked. Sometimes, for commercial reasons, the fresh packaged products are stored at freezing or deep-freezing temperature before cooking which would extend the shelf life (from 3 to 6 months).
- The Coordinating Committee agreed to request the Codex Committee on Contaminants in Food (CCCF) to consider if the existing maximum levels for hydrocyanic acid in gari (less than or equal to 2 mg/kg as hydrocyanic acid in the free state) could be extended to fermented cassava based products and if so, to consider extending this ML to cover also fermented cassava-based products or to consider whether another ML could be developed for these products.

*Mycotoxins*

- Noted that there were no established maximum levels for mycotoxins for this product in the GSCTFF. Some delegations expressed the view that there was no need to establish the MLs for this product as fermented cooked cassava based products were not susceptible to mycotoxin contamination, and that fermentation was one of the ways to reduce mycotoxins. It was further noted that mycotoxin contamination normally occurred at household level after the product has been opened.
- The Coordinating Committee noted that there was a gap in this regard and agreed to request CCCF to consider if these products were susceptible to mycotoxin contamination; and if so, to consider if an ML could be developed for this product.

## g) Section 5: Pesticide residues

- Deleted the subtitle "pesticide residues" to be consistent with format for Codex Commodity Standards as specified in the Procedural Manual;
- Deleted the term "veterinary drugs" from the text as veterinary drugs are not used in the product;

## h) Section 7: Packaging

- Agreed to transfer the section on packaging to the annex because the information provided relate to specific products indicated in the annex, and to be consistent with the requirements of the procedural manual.

**Conclusion**

## 73. The Coordinating Committee

- noted that Substantial progress had been made on the draft standard but that some issues needed to be further clarified and discussed, i.e. quality factors (specific criteria); contaminants; other names for inclusion in the Annex;
- further noted, therefore, that the document was ready to progress in the Step Procedure;
- agreed to establish an eWG hosted by Cameroon, and co-hosted by the Democratic Republic of Congo, Benin and Nigeria and open to all interested members and observers, working in English and French, to consider the comments received at Step 5; taking into consideration comments from this committee, and to report back at the next session of CCAFRICA;
- agreed to transmit requests for advice on maximum levels for hydrocyanic acid and mycotoxins contamination to CCCF (see para 722 f).

74. The Coordinating Committee agreed to forward the proposed draft Standard to the Commission for adoption at Step 5 (Appendix II).

**PROPOSED DRAFT REGIONAL STANDARD FOR SHEA BUTTER (Agenda Item 10)<sup>12</sup>**

75. Mali as the Chair of the eWG, co-hosted by Guinea, introduced the document CX/AFRICA 17/22/11 and pointed out that the in-session working group had reviewed all the comments received; resolved the issues raised and revised the document. Kenya made a presentation of the proposed draft standard in their capacity as rapporteur of the in-session working group

**Discussion**

76. The Coordinating Committee considered the proposed draft standard section by section, noted the comments, made editorial changes and took the following decisions:

a) Title of the Standard and scope

- Reviewed the title of the standard to reflect “regional standard for unrefined shea butter (AFRICA)” and thereby aligned the title of the draft standard with the general structure for regional standards
- Noted the concern expressed that the scope of the proposed draft standard covered unrefined shea butter while the project document focused on shea butter in general. It was explained that the most produced and traded product in the region was unrefined shea butter.

b) Introduction

- Deleted the section noting the need to ensure consistency with the provisions of the layout for codex commodity standards in the Codex Procedural Manual;

c) Section 4.1.3 Lot

- Clarified the definition by inserting the word “shea butter”

d) Section 4.1.4 Consignment

- Deleted the definition, as it was not used in any part of the proposed draft standard;

e) Section 5.1 Raw materials

- The Coordinating Committee noted the explanation that the main aim of the section was to define the general quality characteristics of the raw materials i.e. shea nuts and that there was no need to make reference to contaminants which were covered elsewhere in the standards.
- Agreed to rephrase the section to focus only on raw material quality and deleted any reference to contaminants

f) Section 5.2.2 Quality criteria

- Deleted Grade 1<sup>c</sup> under Table 1 as it was explained that grade 1<sup>c</sup> was not for direct human consumption and therefore fell outside the scope of the standard.

g) Section 5.2.3.1 General characteristics of non-distinctive qualities

- Deleted this provision including Table 2, as the requirements were already covered under Table 1

h) Section 5.2.3.2 Distinctive criteria

- Renamed Table 3 to read “physicochemical characteristics of unrefined shea butter” and introduced the subtitles “parameter” and “range” in the table in order to reflect the correct title and made it easy to use;
- Adopted a range of 160-195 mg KOH/g for Saponification values and a range of 30 - 70 g I<sub>2</sub> /100g for iodine value;
- Renamed Table 4 to read “Fatty acid composition of shea butter as determined by gas liquid chromatography”;

i) Section 5.2.4: Other characteristics

- Deleted Table 5 (Other Characteristics) as it was repetition of the provisions on essential quality parameters and contaminants;

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<sup>12</sup> CX/AFRICA 17/22/11; CX/AFRICA 17/22/11 Add.1; CRD5 (Comments of Uganda)

## j) Section 6 Food Additives

- Agreed not to permit the use of additives in unrefined shea butter and deleted section 6.1 on Antioxidants; 6.2 Antioxidant synergists;

## k) Section 7 Contaminants

- Agreed to align the section with the requirements of the Procedural Manual and deleted section 7.1 (heavy metals); section 7.2 (chemical contaminants) section 7.3 (microbiological impurities).

## l) Section 9.2 labelling

- Inserted word “grade” in order to be consistent with table 1

## m) Section 10.1 Sampling

- Agreed to align the methods of analysis and sampling with the format for commodity standards.

## n) Section 11 Criteria for Conformity

- Deleted as it was not consistent with the format of codex commodity standards.

**Conclusion**

77. The Committee noted that no outstanding issues existed for the draft regional Standard for unrefined Shea Butter and therefore it could progress in the Step procedure.
78. The Committee agreed to forward
- the proposed draft regional Standard for unrefined Shea Butter to the Codex Alimentarius Commission for adoption at Step 5/8 (Appendix III);
  - methods of analysis for the draft regional standard for shea butter for endorsement by CCMAS, and inclusion in the Recommended Methods of Analysis and Sampling (CODEX STAN 234-1999).

**PROPOSED DRAFT REGIONAL STANDARD FOR GNETUM SPP LEAVES (Agenda Item 11)<sup>13</sup>**

79. Cameroon, as the chair of the eWG introduced document CX/AFRICA 17/22/12 and explained that an in-session working group had been convened. All comments received had been addressed and the document was ready for consideration by the plenary.

**Discussion**

80. The Committee considered the proposed draft standard section by section, noted the comments, made editorial changes and took the following decisions:

*Title and Scope*

- Agreed to align the title of the standard with the general structure for regional standards and amended the scope to clarify that the standard applies to fresh products that are presented as either cut or whole.

*Proximate Composition*

- Agreed to split the table on proximate composition into two by separating the parameters for proximate composition from those concerning metal (elemental) and noted that this would make the tables easy to refer to and also easy to use.
- Agreed to transfer the Tables to the appendix to the standard and the proposed values of moisture, crude lipids and lipids and other elements be reviewed i.e. the moisture of 10.9 is not essentially possible for fresh leafy vegetables; and lipids cannot be higher than the total crude lipids
- Concerns were expressed on the necessity of the two tables considering such values were mainly for nutritional labelling rather than for fresh leafy vegetables and that the value for moisture content described in the scope applied to a dried product rather than a fresh product. It was clarified that this information was need to verify the authenticity of the product.
- Concerns were also raised on the layout of the draft standard which was inconsistent with the general layout for standards for fresh fruits and vegetables.

81. The Committee agreed with all the proposed editorial changes in different sections of the proposed draft standard.

<sup>13</sup> CX/AFRICA 17/22/12; CX/AFRICA 17/22/12 Add.1; CRD3 (Comments of Nigeria)



**Conclusion**

82. The Committee
- a. noted that substantial progress had been made on the draft standard but that a few issues needed to be further clarified and discussed, i.e. the relationship between the proximate composition table and the scope; the layout of the standard;
  - b. agreed the document was ready to progress in the Step Procedure;
  - c. agreed to establish an eWG hosted by Cameroon, and co-hosted by Nigeria, working in English and French, to consider the comments received at Step 5 and 6; taking into consideration comments from this committee, and report back at the next session of CCAFRICA.
83. The Committee agreed to forward the proposed draft Standard to the Commission for adoption at Step 5 (Appendix IV).

**NOMINATION OF THE COORDINATOR (Agenda Item 12)<sup>14</sup>**

84. At the proposal of several Delegations, the Committee unanimously agreed to recommend CAC40 to reappoint Kenya for a second term as Coordinator for Africa. Kenya thanked all CCAFRICA members for their support and accepted the nomination.

**OTHER BUSINESS (Agenda Item 13)**

- **Relations between FAO and WHO Policies, Strategies and Guidelines and Codex work – Matters for Information from CCEXEC71 AND CAC39.**

85. The Representative of WHO introduced the document, which was for information purposes only. The Representative highlighted that, as Codex is a FAO/WHO joint programme, and the membership of FAO and WHO was identical to that of Codex, there was an expectation that Codex standards would not contradict FAO and WHO policies, strategies and guidelines. Thus, Codex work should be supportive of the resolutions adopted by FAO and WHO governing bodies. The Representative also recalled that FAO and WHO had presented an analysis paper on this matter at CCEXEC71, however due to the late availability of the document, full discussion could not take place. CAC39 had therefore decided that the discussion should continue at CCEXEC73 to allow countries ample time to appraise the paper.
86. The Representative of WHO also reminded the Committee that linking up Codex work with WHO policies and strategies adopted by the World Health Assembly sometimes takes time, as was the case for the Global Strategy on Diet, Physical Activity and Health. The Representative informed the Committee that in CCASIA20 (2016), WHO had taken a more proactive role and proposed new work on labelling that could accompany the proposal from one Country to develop a regional commodity standard on an alcoholic beverage. Although the new work proposal was not approved by CCASIA20 for other reasons, there was good support from the Committee to WHO's initiative to help ensure that Codex work was coherent with and supportive of policies and strategies adopted in FAO and WHO.
- **Proposal for new work on a regional standard for fermented non-alcoholic cereal based drink (Mahewu)**
87. Swaziland informed the session that they were developing a regional standard on mahewu a non-alcoholic drink made from maize and sorghum. They requested support from all members in this initiative. The Coordinating Committee noted the information provide and encouraged Swaziland to submit a discussion paper along with a draft project document including a draft proposal at the next session of CCAFRICA21. Ethiopia also expressed interest on the subject of fermented cereal based products.

**DATE AND PLACE OF THE NEXT SESSION (Agenda Item 14)**

88. The Committee was informed that its 23<sup>rd</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 CAC40 and consultation with the Codex Secretariat.

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<sup>14</sup> CX/AFRICA 17/22/13

**APPENDIX I**

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LISTE DES PARTICIPANTS  
LISTA DE PARTICIPANTES**

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**APPENDIX II**

**PROPOSED DRAFT REGIONAL STANDARD  
FOR FERMENTED COOKED CASSAVA BASED PRODUCTS (AFRICA)**

(at Step 5)

**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 bread 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.

For preservation purpose, fermented cooked cassava based products can be stored and transported fresh to a freezing or deep freezing temperature, and cooking is done at the place of consumption.

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

Fermented cooked cassava based products should be clean and safe for human consumption. 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**

S.No.	Parameter	Value
i.	Water content	[35%]
ii.	Total acidity	(to be determined by a more appropriate study)
iii.	Crude fibre content	[2%]
iv.	Ash content	[3%]

**3.3 Provisions Concerning Presentation**

See Appendix 1 to this standard

**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* (CODEX STAN 193-1995) and the *Code of Practice for the reduction of hydrocyanic acid (HCN) in cassava and cassava products* (CAC/RCP 73-2013).

The maximum hydrocyanic acid content: less than or equal to 2 mg / kg as hydrocyanic acid in the free-state, 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* (CAC/RCP 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* (CAC/GL 21-1997).

## **7. LABELLING**

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

### **7.1 Product Names**

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

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CODEX STAN 234-1999) relevant to the provisions in this standard, shall be used.

## ADDITIONAL PROVISIONS

### EXAMPLES OF FERMENTED COOKED CASSAVA BASED PRODUCTS

Chikwangué, Ebobolo, Miondo, and Mangbèré

#### DESCRIPTION

- 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 bread, 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 *Megaphryniummacrostachyum* or *Sarcophryniumbrachystachys*. 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 in ternal section. It is packaged specifically in banana leaves (*Musa banana*) and tied with ropes of raffia or bamboo.

#### PROVISIONS CONCERNING PRESENTATION

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 an homogeneous texture, regular color and smell and free from foreign matter.

3.3.2 *Chikwangué*: Chikwangué 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

#### 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 *Megaphryniummacrostachyum* or *Sarcophryniumbrachystachys* 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.

**APPENDIX III****PROPOSED DRAFT REGIONAL STANDARD FOR UNREFINED SHEA BUTTER****(at Step 5/8)****1. SCOPE**

This standard applies to unrefined shea butter intended for direct consumption, or as an ingredient in the manufacture of food products.

**2. DESCRIPTION****2.1 Definitions**

The following definitions apply:

**2.1.1 Shea butter**

Vegetable fat from the kernels of the shea nut (nut kernels from the tree) scientifically known as *Vitellaria paradoxa*, C.F. Gaertn (synonyms: *Butyrospermum paradoxum*, *Butyrospermum parkii*), from the Sapotaceae family.

**2.1.2 Unrefined shea butter**

The oleaginous materials obtained from the nut kernel of the *Vitellaria paradoxa*, C.F. Gaertn (synonyms: *Butyrospermum paradoxum*, *Butyrospermum parkii*), from the Sapotaceae family by manual or mechanical methods. It is obtained through a thermal process or cold pressed, which does not alter the nature of the fat. It can be purified by washing with water, settling, filtering and centrifuging.

**2.1.3 Lot**

A specified quantity of unrefined shea butter that has uniform characteristics, enabling the quantity to be assessed.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1 Raw materials**

The raw materials shall be stored and handled under hygienic conditions while maintaining their physico-chemical and microbiological characteristics.

**3.2 General characteristics**

Unrefined shea butter shall not be mixed with other fats. It shall be free of all foreign matter.

**3.2.1 Organoleptic characteristics**

The product shall have the characteristic colour, aroma and flavour of unrefined shea butter and be free from any rancidity. The colour varies from ivory-coloured to yellowish.

**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>	
	Concentration		Concentration	
	Min.	Max.	Min.	Max.
Water content (%)	-	0.05	0.06	0.2
Free fatty acids (%)	-	1	1.1	3
Peroxide value (meq/kg)	-	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.

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

### 3.2.3 Physicochemical characteristics

#### 3.2.4 Distinctive criteria

**Table 2: Physicochemical characteristics of unrefined shea butter**

Parameter	Range
Density (20°C)	0.91 – 0.98
Density (40°C)	0.89 – 0.93
Saponification value (mg KOH/g)	160 - 195
Iodine value (g I <sub>2</sub> /100g)	30- 75
Unsaponifiables (%)	1 – 19
Refractive index at 44°C	1.4620 – 1.4650
Melting point (°C)	35 – 40

**Table 3: fatty acid composition of unrefined shea butter  
as determined by Gas Liquid Chromatography**

<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)	1-11
Arachidonic acid (C 20:0)	<3.5

#### 6. Food additives

No food additives are permitted for use in unrefined shea butter.

#### 7. Contaminants

The product shall comply with the relevant provisions of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN193-1995)

#### 8. Hygiene

It is recommended that unrefined shea butter be prepared and handled in accordance with the appropriate sections of the recommended international code of practice, *General Principles of Food Hygiene* (CAC/RCP 1-1969, 3-1997, Rev. 2003) and other relevant Codex codes of hygienic practice.

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



**9. Labelling****9.1 Packaging**

Unrefined shea butter should be packed in containers that can guarantee the hygienic, nutritional, technological and organoleptic qualities of the product.

The containers including the packaging material shall be made of suitable material for their intended use. It shall not impart or transmit any toxic substance or undesirable odour to the product.

**9.2 Labelling**

The product shall be labelled in accordance with the provisions of the *Codex General Standard for the Labelling of Pre-packaged Foods* (CODEX STAN 1-1985). Furthermore, each container shall be marked with a label containing the following information:

- (a) Name of the product and grade – to be consistent with table 1
- (b) Name and address of the manufacturer and/or the trademark
- (c) Country of origin
- (d) Net weight in kg
- (e) Date of manufacture
- (f) Product shelf life
- (g) Production lot number or code
- (h) Storage instructions.

**9.3 Labelling of non-retail containers**

The information required by this standard and by section 4 of the *Codex General Standard for the Labelling of Pre-packaged Foods* shall be given either on the container or in accompanying documents, except that the name of the product, the net weight of the product, date of manufacture, the production lot number as well as the name and address of the manufacturer, the packer, the distributor and/or importer shall appear on the container.

However, lot identification, and the name and address of the manufacturer, packer, distributor, and/or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

**10. Methods of sampling and analysis****10.1 Sampling**

Sampling shall be done in accordance with the provisions of ISO 5555:2001, Animal and vegetable fats and oils Sampling.

**10.2 Analysis**

To ensure compliance with this quality standard, the samples selected as specified in clause 9 shall be tested in accordance with the appropriate testing procedures:

Test parameter	Method
Determination of moisture content	- AOAC 920.116 - IUPAC2.60 - ISO 662: 1998
Determination of free fatty acid content: acid value and acidity	- ISO 660: 1996 - IUPAC 2. 201
Determination of relative density	- IUPAC 2. 101
Determination of saponification value	- ISO 3657: 1988 (revised 1992) - IUPAC 2. 202

Determination of iodine value	- AOAC 925.56 - ISO 3961: 1999
Determination of peroxide value	- AOCS cd. 8b - 90 - IUPAC 2501 - ISO 3960: 2005
Determination of unsaponifiable matter	- ISO 3596-1: 1996 - IUPAC 2. 401
Determination of insoluble impurities content	- ISO 663: 2000 - IUPAC 2604
Determination of melting point	- ISO 6321: 2002
Determination of lead content (Pb)	- ISO 12193: 1994 - AOAC 972.25 - AOAC 994.02 - IUPAC 2632
Determination of arsenic content (As)	- AOAC 952.13 - IUPAC 3136
Determination of iron content (Fe)	- ISO 8294: 1994 - AOAC 990.05 - IUPAC 2631

**APPENDIX IV****PROPOSED DRAFT REGIONAL STANDARD FOR *GNETUM* spp. LEAVES  
(at Step 5)****1. SCOPE**

This standard applies to fresh whole and sliced leaves of *Gnetum* spp, namely *Gnetum africanum* and *Gnetum bucholzianum*, commonly called Eru, okok, fumbua okasi and afang

**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 COMPOSITION AND QUALITY****3.1 Minimum requirements**

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.
- practically free of damage caused by pests;
- free of any foreign smell and/or taste;

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

**3.2 Classification****3.2.1 "Extra" Class**

The leaves in this class are of superior quality, broad, very well developed, dark-green and / or olive, and ripe. At least 95% of the leaves, on the weight basis, conform with these requirements.

**3.2.2 Class I**

The *Gnetum* leaves in this class must be of good quality, well-developed and display satisfactory maturity. A tiny amount of young leaves is tolerable up to 10% of the total amount of leaves, on the weight basis,

**3.2.3 Class II**

This includes *Gnetum* leaves which cannot get 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 color requirements, without prejudice to minimum quality requirements.

**4. PROVISION ON PRESENTATION AND TOLERANCE****4.1 Provisions of tolerance**

- ‡ Extra Class: 5%, on the weight basis of *Gnetum* leaves do not match the requirements of the class, but meeting those of Class I.
- ‡ Class I: 10%, on the weight basis of *Gnetum* leaves do not match the requirements of the class, but meeting those of Class II.
- ‡ Class II: 20%, on the weight basis of *Gnetum* leaves do not correspond to the requirements of the class nor the minimum requirements, excluding produce affected by rotting or any other deterioration rendering it unfit for consumption.

## 4.2 Provisions concerning presentation

### 4.2.1 Packaging

The leaves of *Gnetum* 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 odor or undesirable flavor. The *Gnetum* leaves must be packaged and transported in accordance with the *Code of practice for the packaging and transport of fresh fruit and vegetables* (CAC/RCP 44-1995).

### 4.2.2 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.

## 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* (CODEX STAN 193-1995).

The products covered by this Standard shall comply with the maximum residue limits for pesticides and 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 applicable sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), the *Code of Hygienic Practice for fresh fruits and vegetables* (CAC/RCP 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* (CAC/GL 21-1997).

## 7. LABELLING

In addition to the provisions of the *General Standard for Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the specific provisions below are applicable.

### 7.1 Names of the products

The name of the product covered by this standard is "*Leaves of Gnetum spp*" followed by the local name (eru, okok, fumbua, okazi and afang.).

### 7.2 Labelling of Non-Retail Containers

Each package shall bear information on product identification, the nature of the product, the product's origin and commercial characteristics. This information should be printed on the same side in readable character, and visible from the outside. This information may also be included in the documents accompanying the product.

**7.2.1 Identification:** The identification code, country of origin (production area), the address of the exporter and / or packer and shipper.

**7.2.2 The name and nature of the product** must be labelled on the packaging.

**7.2.3 The commercial features:** The main commercial characteristics used on the labelling are the quality class, the number of boots or sales units and the date of minimum durability.

## Appendix 1

Proximate composition of *Gnetum africanum*

<b>PARAMETER</b>	<b>COMPOSITION</b>
Moisture (%)	10.9
Crude protein (%)	20.12
Ash content (%)	6.7
Crude fibre (%)	7.10
Crude lipid (%)	2.79
Carbohydrates (%)	50.39
Lipids (%)	14.20
Viat A (mg/kg)	129
Vit C (mg/kg)	360

Metal composition of *Gnetum africanum*

<b>METAL</b>	<b>COMPOSITION (mg/kg)</b>
Calcium (Ca)	1400.00
Copper (Cu)	37.50
Zinc (Zn)	300.00
Iron (Fe)	903.75
Magnesium (Mg)	1500.00
Potassium (K)	53.75
Sodium (Na)	2875.00
Manganese (Mn)	195.00