

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 79/28

CODEX ALIMENTARIUS COMMISSION
Thirteenth Session
Rome, 3-14 December 1979

REPORT OF THE FOURTH SESSION OF THE
COORDINATING COMMITTEE FOR AFRICA
Dakar, 3-7 September 1979

INTRODUCTION

1. The Fourth Session of the Codex Coordinating Committee for Africa was held in the International Exchange Centre, Dakar, from 3 to 7 September 1979.
2. The session was attended by government delegations from the following countries: Benin, Ghana, Ivory Coast, Kenya, Nigeria, Senegal, Togo, Zaire. Observers were present from IABA (Inter-American Bar Association) and IFT (Institute of Food Technologists). The list of participants including officers from FAO and WHO and UNIDO is included as Appendix I to this Report.
3. The Coordinator for Africa Dr. Thianar N'Doye acted as Chairman of the session. He introduced the Chairman of the Codex Alimentarius Commission Prof. Emile Matthey who stressed the importance that the Commission placed on the work of the Coordinating Committee for Africa and wished the Committee a successful continuation of its programme of work. The Secretariat speaking on behalf of the Directors-General of FAO and WHO thanked the Government of Senegal for its generosity in hosting the Fourth Session of the Codex Coordinating Committee for Africa. It pointed out that this marked a milestone in the progress of the Coordinating Committee, it being the first time that the Committee had met in French-speaking Africa. He acknowledged the help of the Coordinator in making this possible in Senegal.
4. The Session was formally opened on behalf of Mr. Mamadou Diop, Minister of Public Health, by Mr. Libasse Seck, First Secretary of the Ministry of Public Health. The Minister underlined the interest of the region in the work of the Codex Alimentarius and the need for countries of the region to contribute to its work through the Regional Coordinating Committee. The full text of the Minister's address is given in Appendix II.

ELECTION OF VICE-CHAIRMAN AND RAPPORTEUR

5. The Committee unanimously elected Mr. J.C. Obel, (Kenya) as Vice-Chairman, Mr. O. Erinle (Nigeria) and Mr. N. Avoundogba (Benin) as rapporteurs.

ADOPTION OF THE AGENDA

6. The Committee agreed to discuss the quality standards for common millet and sorghum and their by-products extracted from the Food Regulations of Senegal in conjunction with Item 8 of the Agenda (Food Products of Importance in North Africa and in French-speaking Countries of Africa). It also agreed to discuss Item 6 (Up-dating of Inventory of Food Control Facilities and Available Staff in the Region) together with Item 10 (FAO/WHO Food Control Strategy).

MATTERS OF INTEREST ARISING FROM THE REPORT OF THE 12TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND THE REPORTS OF OTHER CODEX COMMITTEES

7. The Committee had before it document CX/AFRO 79/2. It noted that the Commission had considered two resolutions which the Codex Committee for Africa had approved at its third session (see ALINORM 78/28 Appendices 5 and 6) one recommending governments of the region to participate more fully in the Coordinating Committee for Africa so that their points of view could be adequately represented and taken into account when discussing regional matters, and a second concerning the establishment of institutes on a regional or sub-regional basis for training personnel in food control. The Commission had strongly supported both resolutions.
8. The Commission also noted the Committee's activities with regard to the application of the Model Food Law, to the completion of an inventory of food control facilities and to the preparation of background material prior to beginning work on the regional standardization of specific products.
9. With regard to the proposed Draft Standard for Maize/Corn for Human Consumption which was at Step 4 of the Procedure for elaboration of Codex Standards, there had been considerable discussion at the Commission, firstly on the way regional Committees should begin the elaboration of regional standards and secondly whether a standard for maize or corn was desirable and whether if such was the case, it should be regional or world-wide.
10. The Commission pointed out that procedurally Coordinating Committees should present a request to the Commission before sending out a draft standard for Government comments but nevertheless the Rules of Procedure of the Commission did allow a majority of countries of a region to embark on a regional standard even though a large majority of the Commission might be in favour of a world-wide standard (rule VI.3, Procedural Manual 4th Edition, p. 11).
11. The Commission had recognized that maize was of particular significance to the region and had agreed that the elaboration of an African Regional Standard for Maize should proceed.
12. At a later stage in the discussions in the Commission, the development of the African regional standard for maize was again referred to when a large number of delegations supported standardization of further cereal products on an international basis, in a single Committee.
13. The Commission decided to establish a Codex Committee on Cereals and Cereal Products. This Committee would be hosted by the government of the USA and would hold its first session early in 1980 in Washington.
14. The Commission also decided to establish a Codex Committee on Vegetable Protein which will hold its first session in Ottawa, Canada, Spring 1980.

CODEX COMMITTEE ON FOODS FOR SPECIAL DIETARY USES

15. The above Committee had considered at its 11th Session a Proposed Draft Standard for follow-up foods for Older Infants and Children at Step 3 of the Procedure. During examination of the standard, several delegations suggested that this product should be suitable for use as a supplement to weaning food especially, in developing countries, to provide energy, protein and those nutrients in which the staple foods were deficient. Emphasis was placed on the inclusion of other protein sources, e.g. vegetable proteins which could be made available locally and were well-suited to meet the dietary needs of infants and children.

16. At the conclusion of its examination of the standard it was recommended that it should be considered by the Regional Coordinating Committees for Africa, Asia and Latin America in order better to take into account the possible role of such products in developing countries in relation to the products covered by other Codex Standards for infants and children.

17. In examining the standard, the delegates of the Coordinating Committee made the following points:

General - When examining the possible medical uses of these products and the labelling requirements, the Code of Ethics for International Trade in Food, and Government regulations on the use of such foods should be borne in mind.

Food Hygiene - This section should be supplemented at a future date with methods of sampling and examination for specific pathogenic micro-organisms.

Food Additives - It was proposed that gum arabic, a product which was widely accepted and used in the region should be included in the list of food additives. It was pointed out that the inclusion of a food additive in the standard should be based on technological justification for its use and that, especially in the case of children's foods the list should be kept to a minimum. It was decided not to recommend the inclusion of gum arabic in the food additives list.

Description - There was some discussion on the wording of sub-section 2.2 with regard to the ingredients of such products. It was pointed out that "milk" was also employed, for example in Asia, for products based on such vegetable products as soya whereas in the present text the term was used to refer only to the animal product. The following wording was suggested to make the text clearer.

"These foods are based on the milk of cows or other animals. They can also be based on other edible constituents of animal and/or vegetable origin to which milk may or may not be added, which have been proved to be suitable for infants from the age of 4 to 6 months."

JOINT ECE/CODEX ALIMENTARIUS GROUP OF EXPERTS ON STANDARDIZATION OF QUICK FROZEN FOODS

18. The Coordinating Committee noted that the Group had almost completed its work on the development of international standards for quick frozen foods and vegetables and had requested the Secretariat to inform Member Governments that it was ready to undertake new work and to bring this matter to the attention of Member Governments and specifically to the attention of the Regional Coordinating Committees.

19. The Coordinating Committee noted that a standard for Quick Frozen Whole Kernel Corn (Maize) and Quick Frozen Corn-on-the-Cob was already in progress and that work on alcohol insoluble solids and the sugar content of these products would be studied. It was agreed to circulate the above request of the Group of Experts on the Standardization of Quick Frozen Foods to the Member Countries of the African Region.

CODEX COMMITTEE ON FOOD HYGIENE

20. The Coordinating Committee noted that the 16th Session of the above Committee had taken place in Washington in July 1979 and that the Draft Code of Hygienic Practice for Peanuts had been discussed at Step 7 of the Procedure.

21. During the Session, the delegation of Nigeria had requested that the Code be returned to Step 6 because difficulties of communications in the African Region had not permitted Governments to send comments in time for consideration by the Codex Committee on Food Hygiene. After some discussion it had been agreed to advance the Code to Step 8 of the Procedure.

22. Several delegations of the Coordinating Committee pointed out that the present Code of Practice would be difficult to apply in the Region and suggested that an interim period be granted before the Code was applied. It was pointed out that Codes of Practice were voluntary and were intended only as guidelines, and that it was therefore not necessary to stipulate a time limit. Furthermore, many countries of the region used methods which were not mentioned in the Code, but which nevertheless ensured a sound end-product. In the case of Senegal, for instance bush groundnuts

destined for export were sorted manually to eliminate aflatoxin contaminated nuts and an annual review was made of the situation with regard to aflatoxin contamination. After some further discussion the Committee noted that there was still an opportunity for Governments to make comments at Step 8. Such comments should be forwarded for consideration at the thirteenth session of the Codex Alimentarius Commission.

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

23. The Coordinating Committee noted that following discussion at its third session it had been agreed that work should be undertaken on the standardization of Cashew Nuts. A draft proposition had been prepared by Kenya, had been forwarded for review by India and the Commission had decided that it should be sent for consideration by the above Committee at its next session. The Coordinating Committee noted that a Codex Recommended International Code of Hygienic Practice for Tree-Nuts had already been published (CAC/RCP 6-1972).

PROGRESS MADE IN THE ADOPTION/ADAPTATION OF THE MODEL FOOD LAW BY THE COUNTRIES OF THE REGION OF AFRICA

24. The Committee had before it the Report of its Third Session (ALINORM 78/28) and document CX/AFRO 79/2. Delegates gave a brief description of progress made in the adoption/adaptation of the Model Food Law. In several instances where a national food law had already been promulgated the Committee was informed that the most essential sections of national food legislations were in close agreement with the Model Food Law. Elsewhere the development of food legislation was reported to be at an early stage and it was reported that the provisions of the Model Food Law had been adopted in principle. Several delegations from former French colonies indicated that they were still working under the provisions of the French Law of "Repression des fraudes" dated 1905.

25. The delegation of Senegal presented a detailed comparison between the Model Food Law and their draft Food and Animal Feed Law and concluded that the two documents were divergent in their approach. The Senegalese Law was meant to prevent manufacturing and sale of food products for which there would not be any warranty on their wholesomeness, while in the opinion of this delegation the Model Food Law was silent on this aspect. Other points of disagreement related to the extension of the Senegalese Law to all commercial goods and certain differences in philosophy. In the opinion of the delegation and according to the Senegalese Law, for instance, the marketing of a food product was conditioned by a prior authorization by food control authorities.

26. A critical review was also made of the use of terms such as importation, warranty and defense. Under Senegalese law only the President of the Republic had authority to enact a decree. The provision in Part IV of the Model Food Law was therefore unacceptable to the delegation of Senegal, which was of the opinion that the approach adopted in the Model Food Law was not the most efficient one.

27. The above comparison was generally felt to constitute a good step forward in the adoption or rejection of the Model Food Law, by the countries of the region. At this point in the discussion, the need to look further into this problem had been said to be urgent. It was proposed that a consultant should be recruited by the Codex Alimentarius Commission to study the relationship between the Model Food Law on the one hand and national food legislation in groups of developing country such as French-speaking countries, Latin American countries, etc., on the other hand.

28. The observer from the Inter-American Bar Association referred to a resolution which was adopted at its XVIIth Committee on Food and Drug Law with regard to the Model Food Law, and stated that the contention made by the delegation of Senegal could also be made by any country in the Latin American region. He promised to send a copy of the above resolution to the Codex Secretariat for their consideration and possible action. He said the use of the term "Model" was unfortunate in this case as it tended to reduce the flexibility of a proposal of this nature. Guidelines would have been a more appropriate term. The observer from the Inter-American

Bar Association was assured nevertheless that the acceptance of the Model Food Law was not mandatory to member states and that in fact it was meant to provide some guidance to those countries embarking on an up-dating of their food legislation.

Definition of "Sell"

29. At its third session the Committee had requested the Secretariat to seek legal advice from FAO as to whether or not the term "gift" could be admitted to the definition of "sell". Reference was made to an exhaustive survey jointly carried out by FAO and WHO in 1967 on "General Principles of Food Legislation" (SP-10/30 GPFL-July 1967). The review did not show any reference to "gift" in the definition of "sell" in any of the countries surveyed. Furthermore the definition of "sell" had some payment implication while "gift" had not. The delegation of Kenya explained the reasons why, in its opinion, "gift" should also be included in the definition of "sell". After further discussion the Committee accepted that "gift" could not be included in the concept of "sell". In the case of gifts supplied by donor countries, it was felt that final decision on this issue should be left with national authorities of the benefitting countries. The delegation of Kenya observed that any gifts of food should in the first place be suitable for human consumption in the country of origin before such food is consigned to the receiver.

30. There was no objection from the delegations with regard to the inclusion of barter in the definition of "sell". The Committee observed nevertheless that the practice of barter although decreasing in Africa represented an important percentage of food trade, and that barter should be included in the notion of sale.

31. The Committee reviewed the actual meaning and the modality of incorporating provisions on importation, warranty and defense into the Model Food Law. The delegation of Senegal was concerned about the cost of reconditioning a particular food commodity to the importer and proposed to overcome this difficulty through a proper control of goods prior to their departure from the exporting country. The limitations of such a practice were considered by the Committee and the final decision regarding inclusion of "importation" into a national food law was left with individual member states. It was also agreed that control of import should be strong enough so as to avoid "dumping" of unsuitable food commodities in the countries of Africa. Inclusion of "warranty" and "defense" into a national food law was thought by the Committee to constitute an acceptable safeguard, in general. Use of such provisions would be essential in identifying levels at which primary responsibilities lay and in taking appropriate action to maintain fair trade.

UP-DATING OF INVENTORY OF FOOD CONTROL FACILITIES AND AVAILABLE STAFF IN THE REGION

32. The delegations which were present made a review of food control facilities and available staff in their countries. This information was used to complete and up-date information contained in Appendix III of ALINORM 78/28 (Appendix III of this report refers). Some delegations undertook to send a more complete documentation on this subject to the Secretariat on their return to their countries.

33. When introducing the situation in their respective countries, a number of delegations pointed out that their food control situation was unsatisfactory. In many instances food control facilities and food legislation were entirely lacking. Governments were reported to have understood the obvious relationship which exists between food control, prevention of food losses and food security. They were also making efforts, using their limited resources to up-date their food control structures through appropriate legislation and regulations, to build up qualified administration, inspection and laboratory personnel, and to ensure procurement of necessary equipment. The Committee expressed the hope that international organizations and bilateral donor countries would assist them in their endeavours.

34. A few delegations suggested that the questionnaire which was initially prepared for this item should be sent to the countries again. In this connection the Committee was informed that the Codex Coordinating Committee for Europe had carried out a survey of Food Control Services and inspection systems in Europe. The result would be published in early 1980 (ALINORM 79/19, paragraphs 84-88 refer). Since this survey used a more detailed questionnaire, the WHO Regional Office for Europe considered that it would be useful to have a similar survey for other regions. The Committee agreed to this recommendation and requested the Secretariat to make the questionnaire available to Member States.

35. The FAO/UNEP Project on Regional Centre for Training and Cooperation for Francophone Africa was introduced by the Secretariat. Its objectives - providing training in the various areas of extension food control, contaminants control and monitoring, nutrition surveillance, national or sub-regional seminars and workshops, research on specific problems related to food technology and safety in the Region, a regional information exchange scheme on problems related to food control - were briefly explained. It was reported that UNEP might agree to support certain preliminary activities for a project with its headquarters in Dakar at the Ecole Inter-Etats des Sciences et Médecine Vétérinaire (EISMV). However, delegations were informed the expected resources from UNEP would fall far short of those required for implementation of project objectives. Support from other donors whether from the Region (Regional Economic Organizations) or from outside the Region would therefore be highly desirable.

FAO/WHO FOOD CONTROL STRATEGY

36. The meeting had before it document HCS/78.1 (WHO) "FAO/WHO Consultation on Food Control Strategy". The document was introduced by the Secretariat. It proposed a strategy to strengthen food control at national level and ways in which FAO and WHO could assist countries to build a food control system. The paper stated that sectorial approaches to develop food control should be discouraged and that food control should be implemented throughout the entire chain of food handling, from production, through processing, storage, transportation, retailing and food handling. Where feasible, authority for the implementation of food control should be located within one agency only. However, provisions should be made for an Advisory Board with membership from other concerned institutions, be they government bodies, producers, consumers or other bodies. With regard to inspection and surveillance, the need for adequate training in these fields was stressed, as well as the necessity to provide an appropriate status for the personnel within the food control system. For inspectorate and analytical services adequate facilities were requested. The document also stressed the aspect of public education for both producer and consumer. Food control strategies for areas at different stages of development were outlined. The need for consumer protection in matters of food was universal and hence the food control system should be able to protect and guide populations in rural as well as urban areas, both within subsistence and market economies. Monitoring and education would appear to be the most important approaches that would help rural populations, while various developmental as well as policing activities would be necessary in other situations i.e. those created by agricultural and industrial development, urbanization, etc. International cooperation and recommendations for action were discussed and suitable targets and targets dates proposed for action at global, regional and national level.

37. The Committee welcomed and generally supported the strategies discussed in the document. It was agreed that a further increase of activities in the field of food control was necessary and that special emphasis should be given to training of personnel.

38. The Committee expressed the opinion that this document would serve as a basis for broadening the scope of food control into a real national food and nutrition policy.

Possible Areas of Collaboration between the Coordinating Committee for Africa and Regional and Sub-Regional Community Organizations

39. The Committee noted that there was no background document to consider under the item but that the delegation of Senegal had prepared a draft resolution proposing a course of action to endeavour to obtain more assistance from the regional and sub-regional community organizations and closer collaboration between these organizations and the Codex Alimentarius Commission (see Appendix IV).

40. The resolution also requested the Executive Committee to accept the principles set forth and to recommend to the Commission the formation of a Group of Experts to investigate how future collaboration could be established.

41. Several delegations expressed regret that at previous sessions and at the present session of the Coordinating Committee there was no representation from the organizations of the region even though such organizations as CEAO were carrying out important work on standardization (see Appendix VIII) and others on the nutritional aspects of foods widely consumed in the region.

42. It was also noted that in many Codex Committees government participation also included experts and advisers from industries and specialized organizations. Such regional organizations as ARSO, ECA, ECOWAS and ECN were therefore well placed to cooperate and assist in the work of this Committee and of the Commission.

43. The Committee noted that there was general support for the resolution (see Appendix IV) and agreed to forward it for consideration by the Executive Committee.

Food Products of Importance in North Africa and in French-speaking countries of Africa

44. The Coordinating Committee had before it document CX/AFRO 79/6 on the above subject which had been prepared by Dr. Souleymane Samba (Senegal). The Coordinating Committee noted that at its third session a similar document had been examined which had considered food products for possible standardization on a regional or sub-regional basis but that at that time comparatively little information had been available for North Africa and the French-speaking countries of Africa. The present document had been prepared to supply complementary information in this regard. In introducing the document Dr. Samba stated that an effort had been made to note for each staple food the types of products for human consumption, their production techniques, the form in which they were offered to the consumer, and to what extent they could be standardized. On the basis of this study it was recommended to the Coordinating Committee for Africa to examine attentively the need for and the possibility of establishing regional African standards for the following commodities and products:

- (1) "gari" (West African product derived from fermented cassava flour);
- (2) millet and sorghum grains for direct human consumption;
- (3) millet flour for bread-making;
- (4) maize grains for direct human consumption;
- (5) edible maize flour and semolina for direct human consumption;
- (6) so called "Arab" bread (wheaten Arab bread);
- (7) dried pulses for direct human consumption;
- (8) groundnut flour processed industrially in Africa.

45. The Coordinating Committee also noted during the third session that several countries of the Region had undertaken to report progress on the consideration of specific commodities and products for regional standardization.

Dry Sorghum Grains Offered for Direct Human Consumption

46. The Committee noted the report on the subject prepared by the delegation of Senegal. It pointed out that sorghum and millet still remained the staple foods of Senegal and in general of the Sahel countries because they adapted well to arid conditions. The report also gave details of the national plans for increased production and storage facilities for millet and for research and development in the processing of millet and sorghum. In view of the importance of these products to the region as a whole the Committee agreed to recommend to the Codex Alimentarius Commission that a regional standard for dry sorghum and millet grain offered for direct human consumption should be elaborated.

Dried Grains of Legumes for Direct Human Consumption

47. The delegation of Kenya reported that its investigations into production, trade and consumption of grain legumes in the region and its own national plans for increased production of grain legumes had led it to the conclusion that the elaboration of a regional standard should be undertaken. The Coordinating Committee noted that the delegation of Kenya had offered to prepare a Draft Proposed Regional Standard for the above products and recommended the development of such a standard to the Codex Alimentarius Commission.

"Gari" (A West-African Fermented Cassava Meal)

48. The Coordinating Committee had before it document CRD No. 5 which contained the proposed draft standard for "Gari". The draft had been prepared by Nigeria in collaboration with Togo and was based on analytical studies carried out over a number of years on "gari" produced on the traditional (artisanal) as well as the modern industrial methods. The draft was introduced by Dr. Ati Randolph of Togo.

49. During the discussion that followed the Nigerian delegation pointed out that the name "gari" was not common to all countries of the Region and had therefore been put in square brackets in the standard to allow countries to insert their local name for products covered by the product definition. It was also noted that the process of transformation varied in some details and that various substances were added to give flavour to the final product and that for this reason a section on Optional Ingredients had been included in the standard. The Committee was also informed that although there was some industrial production of "gari" about 90% of the product consumed was prepared domestically and the standard had endeavoured to take this into account. The Coordinating Committee congratulated the delegations of Togo and Nigeria on the preparation of an excellent document. It was agreed to advise the Codex Alimentarius Commission that the proposed draft standard had been prepared and that it was the recommendation of the Coordinating Committee that the document should be issued for government comments at Step 3 of the Procedure (see Appendix V).

50. The Committee agreed that the delegation of Benin should cooperate with Togo and Nigeria in further development of the standard.

51. The Coordinating Committee noted the observations of the delegation of Zaire on the background document which had been prepared by the consultant. It recognized that the statistics available at the time the document was prepared had in some cases now been superseded and that while the document intended to outline the salient features of the food products consumed in the region it did not pretend to be complete either with regard to methods of preparation or in listing similar products with locally different names. The Consultant thanked Zaire for the supplementary information provided.

Industrially Processed Edible Maize Meal Industrially Processed Edible Maize Flour Peanut Flour Industrially Processed in Africa

52. The Coordinating Committee noted that due to the absence of some delegations no progress reports on these products were as yet available and agreed to defer further discussion to its fifth session.

African Regional Standard for Maize

53. The Coordinating Committee examined the above proposed draft regional standard at Step 4 of the Procedure in the light of comments received from Argentina, Malawi and Senegal. It notes the observations of the delegation of Senegal with regard to restrictions in the use of pesticide residues in its country. The delegation reported that Carbon tetrachloride (Trogocide), Phostoxim and Methyl Bromide only were allowed as fumigants under specified conditions and that as powders only Nixion base Bromophos and Malathion were authorized. (See also paras 65 and 66). The following changes to the standard were agreed.

2. Description

2.1 Product Definition

Deletion of reference to varieties Zea indurata (Flint) and Zea indentata (Dent).

3.4.2 Broken or Chipped Grains - to be replaced by the following text:

"These may be defined as grains which have been broken or chipped beyond the pericarp and horny endosperm or in the embryo area (but will not pass through a sieve having a base plate perforated with round holes with a diameter of 12/64 (4.76 mm)).

3.4.4 Shrivelled Grains

Sub-section to be placed in square brackets.

3.5 Tolerances for Defects

3.5.1.3 "Diseased Grains" to be replaced by "damaged grains".

6. Packaging and Labelling - Addition of new sub-section 6.3 providing for **Packaging of Grains in Bulk.**

Status of the Standard

54. The Committee agreed to advance the Draft Regional Standard for Maize (Corn) to Step 5 of the Procedure for the elaboration of Codex regional standards (see Appendix VI).

55. In view of the formation of the new Codex Committee for Cereals and Cereal Products and of the importance of maize for human consumption to other regions, the Coordinating Committee agreed to recommend to the Commission that the Regional Standard which had been advanced to Step 5 as a Regional Standard should be forwarded to the Codex Committee on Cereals and Cereal Products for elaboration as a world-wide standard. The standard is attached as Appendix VI.

Consideration of Draft Code of Ethics for the International Trade in Food

56. The Committee had before it for consideration the above draft code which had been developed following the recommendation of the United Nations Conference on Human Environment (Stockholm, June 1972). At its previous session (ALINORM 78/28, para. 40) it had been agreed unanimously that the General Principles set out in the document should be adopted.

57. The Committee noted that the delegation of Senegal in its written comments was of the opinion that the application of the Code of Ethics was a necessary part of ensuring consumer protection and fair commercial practices and that the governments should take necessary steps, particularly in developing countries, so that the national law was congruent with the Code of Ethics; in this respect the Code should be in harmony with the Model Food Law.

58. The delegation of Senegal supported by the delegation of Benin was of the opinion that the recommendations of the Stockholm Conference would not be adequately met unless the Code of Ethics was legally as well as morally binding. Other delegations thought that there should be a separation between the legal obligations imposed by food legislation and the moral obligations embodied in the Code of Ethics which were beginning to be viewed as logical extensions to basic human rights. The Committee agreed with this point of view and supported a resolution proposed

by the delegation of Kenya encouraging member countries of the region to strengthen food control infrastructures so as to improve consumer protection in general and to give highest priority to the adoption of the Code of Ethics. The Resolution is attached to the report as Appendix VII.

Nutritional Labelling

59. The Committee had available document CX/AFRO 79/8 setting out the discussions which had taken place at the 13th Session of the Codex Committee on Food Labelling which had met in Ottawa, Canada, in July 1979, and document CX/FL 79/5, a working paper on nutrition labelling and draft guidelines which had been prepared by a group of experts who had met in Rome in late 1978.

60. The Committee was informed that the Codex Committee on Food Labelling had not discussed in detail the working paper itself but had considered in part the draft guidelines for nutrition labelling as contained in Appendix I to CX/FL 79/5, with the general understanding that it should aim at simplicity concerning the presentation of information on the nutrient content of foods.

61. There had also been discussions on the status which might be given to the draft guidelines. Some delegations wished to proceed with the development of the guidelines outside the procedure for the elaboration of world-wide Codex standards. The majority view however was that it would be better for the guidelines to be developed within the procedure for the elaboration of Codex standards thus ensuring the widest possible consideration of the subject by the many countries which could not be represented at sessions of the Codex Committee on Food Labelling.

62. The Committee agreed to request the Commission to determine that the relevant provisions of the procedure for the elaboration of Codex standards apply to the draft guidelines for nutritional labelling. In anticipation of the agreement of the Commission, that the draft guidelines be developed within the Procedure, the Codex Committee on Food Labelling had agreed to its present examination of the draft guidelines as consideration at Step 2, it being understood that a request for government comments on the draft guidelines at Step 3 would need to await the Commission's decision concerning their status at its forthcoming session in December 1979.

63. In the discussion that followed the Coordinating Committee noted that several delegations at the Codex Committee on Food Labelling had stressed the importance of the need for simplicity on the presentation of nutrition information on labels.

64. The Coordinating Committee was of the opinion that whenever possible visual symbols and colours should be used to give information on nutritional value of products. The Coordinating Committee expressed its appreciation to the Working Group on Nutrition Labelling and to the Codex Committee on Food Labelling for the value of the work undertaken and agreed with the present principles expressed in the Draft Guidelines.

Nomination of Coordinator

65. The Coordinating Committee unanimously agreed to nominate Dr. T. N'Doye to be appointed as Coordinator for Africa at the next session of the Codex Alimentarius Commission to serve from the 13th to the end of the 14th Session of the Commission. The Committee expressed its appreciation to Dr. N'Doye for the service he had rendered during his present term of office. The delegation of Senegal expressed its concern that the relatively short period of office stipulated for the Coordinator did not allow him to carry out his duties effectively.

Other Matters

66. The delegation of Senegal informed the Committee of recent developments with regard to national regulations on the use of pesticides. A national committee had been formed to establish a list of permitted pesticides and to exercise a stricter control on the allowable pesticide residue levels.

67. The Secretariat informed the Coordinating Committee that at its last session the Codex Committee on Pesticide Residues had recognized the particular problems in the use of pesticides in tropical countries as distinct from temperate zones and had agreed to the formation of an ad hoc Working Group on Problems in Developing Countries related to Pesticide Residues (see ALINORM 79/24, Appendix VIII and paras 209-212) which would examine all questions of interest to developing countries relating to the work of the Codex Committee on Pesticide Residues and liaise with the Codex Regional Coordinating Committees where appropriate. Information of the kind supplied by the delegation of Senegal (see also para. 52) was of great interest both to the new Working Group and to the Codex Committee on Pesticide Residues.

68. The Committee noted that any country or organization interested in problems related to pesticide residues in developing countries were also invited to participate in future meetings of the Working Group.

69. The Coordinating Committee noted that the delegation of Senegal had proposed that the Coordinating Committee should give consideration to the regional standardization of certain fruits and vegetables and that the delegation would prepare a background paper on the subject for consideration at the next session of the Coordinating Committee for Africa.

Date and Place of Next Session

70. The Coordinating Committee noted with appreciation that the Government of Senegal had offered to host the Fifth Session of the Coordinating Committee for Africa. The Session would be held in 1981 in Dakar at a date to be fixed by agreement between the Codex Alimentarius Commission and the Government of Senegal.

ALINORM 79/28
APPENDIX I

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OPENING SPEECH OF THE MINISTER OF PUBLIC HEALTH AT
THE FOURTH SESSION OF THE COORDINATING COMMITTEE FOR AFRICA

The Government of the Republic of Senegal is very honoured to host in Dakar the Fourth Session of the Codex Coordinating Committee for Africa. In the name of Senegal and its people I bid you welcome.

The Joint FAO/WHO Food Standards Programme (Codex Alimentarius) is in its seventeenth year. The Community of Nations follows with the greatest interest the remarkable progress it has made through the sessions of its Executive Committee, its Commission and its Subsidiary Bodies.

The objectives of the Commission's programme are to protect the health of the consumer, to ensure fair practices in the food trade and to promote the coordination of work on food standards undertaken by international governmental and non-governmental organizations.

In pursuing these objectives, the interest you have shown in the elaboration of regional standards should have the active support of all member countries of the region. It is a demonstration of the wish, often repeated, of our countries to integrate our economies and as shown by the existence of specialized organizations whose representatives we welcome here.

Mr. Chairman, you have just emphasized the organizational interchanges which should link your Committee to our economic regional and sub-regional groups. Our country is extremely aware of all these questions which influence the future of our countries.

That is why we must spare no effort in promoting a dynamic policy in food matters. At this point I wish to express our great appreciation to FAO, WHO and UNDP for their help in the training of staff and the provision of technical equipment.

It now remains for us to acquire that experience necessary to undertake the work on standardization by:

- the establishment of national workshop courses, the preparation of food composition tables and of trade figures for regional products
- the study and preparation of codes of practice and of codes of hygienic practice which will result in acceptable levels of nutrition within the framework of food standardization
- the creation of a regional structure of harmonization and integration through the examination of useful data which will be available apart from that necessary for national standardization.

The establishment of such a policy must be based on basic scientific research which will permit thorough analysis of essential data.

The direction of the work of your Committee demonstrates the particular attention that you give to all these questions and results in the continual strengthening of the Codex Coordinating Committee for Africa as an organization which assists our countries in finding ways and means to solve the nutritional problems with which our countries are faced.

In wishing you a successful outcome of your work, I declare the Fourth Session of the Codex Coordinating Committee for Africa open.

INVENTORY - FOOD FACILITIES AND AVAILABLE STAFF
IN THE AFRICAN REGION

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
BENIN	In the absence of a national food law and regulations, the French legislation is being utilized	To be trained starting in 1980 with the new food control project	Ministry of Health (DANA) - 2 Engineers (microbiology biochemistry) - 1 chemist - 1 biologist	1 chemistry laboratory with limited laboratory equipment	1 Engineer	1. University - chemistry - biology 2. Polytechnic school
ETHIOPIA	a. Public Health Proclamation No. 91 of 1947 & No. 111 of 1950 b. Meat Inspection Proclamation No. 274 of 1970 c. Ethiopian standards on edible oils, pulses and oil seeds	214 Sanitarians 47 Meat Inspectors Few other supervisory staff	Few including personnel of intermediate knowledge	3 official laboratories	There are administrative and supervisory staff	Public Health College for sanitarians and national veterinary Institute for Meat Inspectors
GAMBIA	a. Pest Act 1966 b. Groundnuts (Standard of Quality Act 1966)	10 Produce Inspectors	1 Produce Chemist	Yes	1 Produce Chemist 1 Crop Protection Officer 1 Stored Products Officer	Nil

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
GHANA						
Cocoa Products Factory (GCMB)	Modern Food Law in the Pipeline	Nil	Competent Chemists	2 Laborato- ries	Efficient administrative personnel	Training facilities are organized in other Institutions both within and outside Ghana
Food Research Institute		Trained Tech- nical Staff	2 Food Scientists (chem. & food analysis) 2 Nut Biochemists 4 Microbiologists 1 Food Scientist (oil & oilseed processing) 1 Food Scientist/ Technologist (fruits & veget- able processing) 1 Food Scientist (cereal technolo- gy) 2 Food Scientists (fish technology) 1 Nutritionist (Food consumption & planning) 1 Food Engineer	Chem. Lab. Micro. Lab. Nut/Bioch. Lab.	Director, Admin. Officer, Snr. Admin. Assist, Admin. Assist, Clerks & Typists	Short training pro- gramme for tech- nicians engaged in food analysis & quality control work

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
GHANA (cont.) Ghana Standards Board	Ghana Standards Decree NRCD 173 of 1973	Only a limited number of staff engaged on inspection of food manufact- uring factories in accordance with G.S. Decree and the Certification Mark Scheme	9 Chemists 1 Microbiologist with Ph. D	Chemical analysis including analysis for metallic con- taminants. Pesticide & pesticide residue ana- lysis Microbiolo- gical analysis	Available at headquarters	Training facilities can be extended to other countries if requests are made
Ministry of Health, En- vironmental Health Division		2 grades of officers: - Health Inspec- tor - Health Inspection Assistant	Nil	Nil	Health Inspec- torate staff operate at the regional dis- trict, city, municipal, urban & rural levels	a. School of hygiene, Accra: 3-year course leading to the Diploma of the Royal Society of Health for Public Health Inspectors. b. School of Hygiene, Tamale and Ho: 2- year course for Health Inspection Assts. leading to the certificate of the Ministry of Health for rural health inspectors.

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
GHANA (cont.) Health Labora- tory Services, Ministry of Health		Nil	1 Specialist Micro- biologist (M.D.) 1 Biologist 2 Asst. Biologists 1 Lab. Technologist	Facilities for complete microbiologi- cal examina- tion of diffe- rent food pro- ducts such as raw, semi- finished food products	2	Some training in microbiological techniques is given to junior staff
Veterinary Services Division, Ministry of Agriculture		26 Meat Inspectors	2 Veterinary Surgeons 1 Lab. Technologist 4 Snr. Lab. Tech- nicians	Laboratory facilities in Accra and Pong-Tamale	9 Regional Vet. Officers 47 Vet. Officers 26 Meat Inspectors 2 Vet. Investiga- tion Officers	Training of Labora- tory Technicians and Field Technical Officers is done at Pong-Tamale Veterinary College
Dept. of Nutri- tion & Food Science, University of Ghana		Senior members of staff of the department & the Chief Tech- nician (10 at full establish- ment) could operate as Inspection Staff	8 Chemists 2 Microbiologists	Teaching Laboratory (fully equip- ed)		Educational/Training facilities for BSc. Degrees and Higher Degrees in Food Science & Nutrition

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
GHANA Chemistry Dept., University of Ghana Biochemistry Dept., Universi- ty of Ghana Dept. of Chemistry, University of Cape Coast		Nil	Chemists & Micro- biologist	Laboratory Facilities		We have a technician training scheme in the University. We could envisage train- ing technicians in the use of the Atomic Absorption Spectro- photometer for determining trace heavy metals in foods such as Hg, Pb, Sn, etc.
		Nil	Competent Chemists			
		Nil	12 Chemists 10 Technical Assistants	7 Laborato- ries well equipped but not properly equipped to analyze food		
IVORY COAST	Law 301-63 of 1963 patterned after French law of 1905. It lacks a number of re- gulations, but constitutes a good starting point		National Public Health laboratory - 3 pharmacists - 2 chemists - 1 food technolo- gist	1. National Public Health Laboratory - chemistry department - microbiolo- gy department 2. Ministry of Agriculture: Plant Protect- ion		Training carried out outside the country usually but possibili- ties exist locally at the University and in certain schools

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
IVORY COAST (cont.)				3. Ministry of Animal Protection: - Laboratory of pathology - Laboratory of fishery		
KENYA Kenya Bureau of Standards	Standards Act 1973	Standards Officers main- ly food techno- logists	Quality Control Officers/Inspectors	Being esta- blished for complete quality con- trol of food products for conformity to standards	Reasonably manned	Will be available
Ministry of Health	Food, drugs & chemical sub- stance Act CAP 254 (1978)	More than 300 health inspect- ors	Reasonable number of chemists/bacte- riologists	National Pu- blic Health Laboratories	Reasonably manned	Available for Inspectors, etc.
Government Chemist Department			Well staffed with the necessary spe- cialists in chemic- al, microbiologic- al and toxicologic- al analysis.	Government Chemists Laboratories, Nairobi & Mombasa	Well establish- ed	Available for technologists on practical training
Ministry of Agriculture	Veterinary Dept. Meat Control Act, 1972	20 Vet. Officers 200 Meat Inspec- tors	Reasonably staffed to carry out chemi- cal and microbiologi- cal examinations	Veterinary Research La- boratory and small labs. attached to slaughter houses	Staffed well	Exist for training Meat Inspectors

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
KENYA (cont.) Ministry of Agriculture (cont.)	Dept. of Agriculture, Produce Inspection Services	Residue monitoring chemists. At all ports of entry	Reasonably staffed (5) Inspectors (30)	National Agricultural Laboratories Nairobi & Mombasa Port	Adequate	Available at Nairobi
Kenya Industrial Research & De- velopment Institute	Technology Act		Being staffed	Food lab. exists for mainly test- ing and de- veloping new products for commerce including foods	Staff being strengthened	For practical training
University of Nairobi Dept. of Public Health Toxicology & Pharmacology	Education Act		Adequate	Essential facilities exist for testing and research	Adequate	Exists for graduate training (B. V. M.)
Dept. of Food Science & Tech- nology	Education Act		Adequate	Exist for testing & research	Adequate	In Food Science & Technology (B. SC.)
Dept. of Chemistry & Biology	Education Act		Lecturers & Technicians		Reasonably staffed	Available for teach- ing B. SC. graduates in chemistry and biochemistry
Kenya Polytech- nic (Training Institution)			Lecturers & Laboratory Technicians	There is a biological laboratory	Sufficient personnel	Available for train- ing laboratory technologists
Egerton College (Dairy Technology)			Lecturers & Laboratory Technicians		Sufficient personnel	Available for diplo- ma in Food Tech- nology 2-year course

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
KENYA (cont.) General Super- intendent Co. (World-wide connections)	(Private)		Sufficiently staffed	There are adequate facilities for use by any interested party	Reasonably staffed	
MOROCCO (*)	A publication is available on all laws decrees; legislative in- struments on the production, the manufacture & sale of agri- cultural food items & other industrial commodities	65 technical staff (engineers, inspectors, asst. technicians & allied staff) 78 field officers 54 staff with various duties	40 staff with 6 engineers	Fully equip- ped with modern equip- ment	132	For upper, middle and lower levels

(*) Additional information: National Environment Secretariat is at the moment dealing with methods of monitoring pesticide residues in foods and also dealing with certain food additives prohibited from use in food.

NIGERIA Dept. of Food Science & Tech- nology Universi- ty of Ife	Food & Drugs Decree 1974	13	6 Chemists 3 Microbiologists	There are all essential facilities for food analysis	3	There are also training facilities for undergraduate programme for de- gree in food science and technology
	Dept. of Micro- biology Univer- sity of Nigeria, Nsukka	Nil	7 Microbiologists	Nil	43	There are training facilities for BSc, MSc & Ph. D. courses in micro- biology as well as training facilities for junior technical staff in microbiology

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
NIGERIA (cont.) Food Science & Applied Nu- trition Unit, University of Ibadan		A team of well trained staff who carry out food consumpt- ion surveys of families, com- munities and monitor market prices of food commodities. But no food inspectors	8	Nil	6	Training facilities for various nutri- tion courses leading to awards of (a) cer- tificate in food science & applied nutrition (b) Post- graduate diploma in nutrition
National Cereals Research Institute		Nil	12	7 Laboratories	Director, Deputy Director, Number of supporting staff	Local & internation- al training facilities for agricultural chemists, microbio- logists and food analysts
Biochemistry Dept. Univer- sity of Ibadan		1	17	Adequate laboratory facilities for food analysis		Training facilities for students reading BSc. in biochemistry veterinary and food science. There are also training facilit- ies for postgraduate courses in nutrition, food technology, mi- crobiology & post- graduate diploma course in food con- taminants and foren- sic analysis as well as training for labo- ratory technicians and analysts

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
NIGERIA (cont.) Dept. of Bio- chemistry, Ahmadu Bello University		Nil	5			There are training facilities for food chemistry & bio-chemistry, food microbiology for both undergraduate and postgraduate students. Training facilities for laboratory technicians and food analysts
Dept. of Food Technology, University of Ibadan		4	4	Facilities for food analysis, food microbiology and food chemistry	4	Training facilities for students in food technology
Food & Drugs Administration Division	Food & Drugs Decree 1974	A team of food in inspecting officers (65)	A team of competent chemists & micro- biologists 12 chemists 8 microbiologists 48 public analysts	Facilities for food analysis, inspection and food regulations. New area laboratory for NE region of Nigeria		Facilities for food analysis, food inspection and food regulations. Food & Drug Training Institute (to become Regional Training Centre Technical Asst. FAO)
Federal Institute of Industrial Research		Nil	15	There are adequate lab. facilities for food analysis & processing	There is a team of administrative personnel	Research & training facilities in the areas of microbiology, enzymology, cereal chemistry & technology, fermentation technology, food processing and toxicology

Name of Country/ Organization	Food Laws and Regulations	Adequately Trained Field Inspection Staff	Competent Chemists & Microbiologists	Laboratory Facilities	Overall Administrative Personnel	Training Facilities
NIGERIA (cont.) Nigeria Institute of Oceanography & Marine Re- search		3 Microbiolo- gists carrying out inspection work on fish & shellfish in the industries	10 competent che- mists and microbio- logists	Nil	A team of ad- ministrative personnel	Training facilities for food analysis especially in the field of fish and fishery products. There is a fishery school for fishermen
Nigeria Live- stock & Meat Authority			72 competent veterinarians			There are training facilities for local butchers as well as for students on meat inspection course. There are also training facilities for dairy technicians
N. S. O. (Nigeria Standards Organization)	Decree 1971	A team of food standards offi- cers and quali- ty control inspectors	10	increased facilities for food analysis		Training facilities for all newly re- cruited staff & for personnel connected with food quality control in industries
TOGO	Draft Enforce- ment Regula- tions under consideration	1 Biologist (non- functioning as field inspection at the moment)	1 Chemist 1 Biochemist 1 Biologist 1 Physiologist 1 Vet. Doctor	Built with- out equip- ment	No problem. Everything in order	Nil
UPPER VOLTA	An Ordinance on Packaging & Quality updated recently	Nil	Nil	Not fully equipped	5	Nil

DRAFT RESOLUTION PRESENTED BY SENEGAL

The Coordinating Committee for Africa,

CONSIDERING the aim of the FAO/WHO Codex Alimentarius Commission to protect the consumer, to assure fair trade practices and to harmonize legislation through coordinated efforts,

- the well-known and established role of the Codex Alimentarius Commission in the relationships of economic exchange and integration in regional framework achieving by its activities a situation of community action,

- that the Codex activities are an integral part of the food and nutrition policies of the member States,

NOTING that the Coordinator, the representatives and the delegates of the region of Africa at both the Executive Committee and General Conference have several times stressed the special role of Coordinating Committee for Africa and the magnitude of its task faced with modest financial resources,

- that these institutions although pointing in the same direction have always emphasized notwithstanding that, since the rules of procedure of the Codex Alimentarius Commission provide neither for personal emoluments nor for funds for assisting any regional Committee in its activities, the assistance of FAO and WHO regional offices and of the member governments were the only solution,

- that the Codex Alimentarius although of primary importance on our countries continues to be neglected in our systems of economic integration and exchange agreements on the eve of the coming into force of the GATT Agreement on Technical Barriers (the non-tariff measures group, sub-group of technical trade barriers).

OBSERVING that the best interest of Africa increasingly links its Codex Coordinating Committee with the African regional and sub-regional economic associations,

- that in accepting financial responsibility for the Coordinating Committee, these associations would dispense with the need for specialized divisions for which there is still a lack of qualified personnel, and that several collaborative links could be envisaged (coordination, representation at working session), which would preserve the structural integrity of participating organizations.

INVITES the Executive Committee at its 26th Session (26-27 November 1979) to accept the above principles and to submit to the Commission at its 13th Session (3-14 December 1979) the formation of a group of experts which should:

- investigate the most appropriate means of providing the Codex Coordinating Committee for Africa with the necessary material and financial support. Such a support can be envisaged as follows:

- (a) drawing up a complete list of the regional and sub-regional trade organizations, and searching for ways of their close association with the Committee's work;
- (b) determining the areas of possible collaboration between the Codex Coordinating Committee for Africa and the regional and sub-regional Community organizations;
- (c) investigating the nature and forms of this collaboration.

PROPOSED DRAFT STANDARD FOR /GARI/

1. SCOPE

This standard applies to /Gari/.

2. DESCRIPTION

2.1 Product Definition

Gari is the final product obtained when raw cassava (Manihot utilissima and Manihot palmate) are processed. "Processing" means the peeling of cassava, washing and grating of the peeled cassava, fermenting, dehydrating and frying of the mash. The processing could be manual or mechanized.

2.2 Grading

Gari grains shall be classified into four categories as follows:

2.2.1 Fine Grain Gari ("Gari Flour")

This is gari, of which not less than /80/ per cent by weight should pass freely through a sieve having a base plate perforated with holes of /425 - 300/ μ m in diameter, but less than /80/ per cent by weight of which will pass through a sieve having a base plate perforated with round holes of /212/ μ m in diameter.

2.2.2 Standard Grain Gari

This is gari, not less than /80/ per cent by weight of which will pass freely through a sieve having a base plate perforated with round holes of /1.00/ mm but less than /80/ per cent of which will pass through a sieve having holes of /425/ μ m in diameter.

2.2.3 Coarse Grain Gari

This is gari, not less than /80/ per cent by weight of which will pass freely through a sieve having a base plate perforated with round holes of /2.0 - 1.40/ mm in diameter, but less than /80/ per cent by weight which will pass freely through a sieve having holes of /1.00/ mm in diameter.

2.2.4 Ungraded Gari

This is gari which has not been classified by sieving for the purpose of categorization according to particle size.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Material

Gari shall be prepared from clean and sound cassava.

3.2 Organoleptic Characteristics

The colour, taste and smell of gari shall be characteristic of the product.

3.3 Analytical Characteristics

3.3.1 Total Acidity

The total acidity of gari measured as lactic acid shall not be less than /0.6/ per cent and shall not be more than /1.0/ per cent.

3.3.2 Hydrocyanic Acid and its Glycosides

Shall not be more than /2.0/ p.p.m.

3.3.3 Moisture Content

The moisture content of gari shall not be more than (12 per cent) (m/m).

3.3.4 Crude Fibre Content

The crude fibre content of gari shall not be more than $\left[\underline{2\%} \right]$ (m/m).

3.3.5 Ash Content

The ash content shall not be more than $\left[\underline{2.75\%} \right]$ m/m.

3.4 Optional Ingredients

Gari may contain one or more of the following optional ingredients:

3.4.1 Edible Fat or Oil

3.4.2 Salt

3.4.3 Vitamins

3.4.4 Protein

4. FOOD ADDITIVES

No food additive shall be added to gari.

5. CONTAMINANTS

5.1 Minimum residue limits for pesticides shall be those recommended by the Codex Alimentarius Commission (CAC/RS 65-1974, CAC/RS 71-1976, CAC/RS 100-1978).

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969).

6.2 To the extent possible in good manufacturing practices the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination the product

(a) shall be free from micro-organisms capable of development under normal conditions of storage; and

(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

7. LABELLING

In addition to sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969) the following specific provisions shall apply.

7.1 The Name of the Food

The name of the product as declared on the label shall be "Gari" preceded or followed by the common or usual name legally accepted in the country where the product is distributed, and should include the grain size as stated in 2.2.

7.2 List of Ingredients

A complete list of ingredients shall be declared in descending order of proportion.

7.3 Net Contents

The net contents shall be declared by weight in either the metric system ("système international" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

- 7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.
- 7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

8. PACKAGING

Packaging used for gari must protect the organoleptic and quality characteristics of the product; must protect the product from bacteriological and other contamination (including contamination from the packaging material itself); protect the product from moisture loss, dehydration and, where appropriate, leakage as far as possible; and not pass on to the product any odour, taste, colour or other foreign characteristics.

9. METHODS OF ANALYSIS AND SAMPLING

(To be developed later).

PROPOSED DRAFT STANDARD FOR MAIZE (CORN)
(at Step 3)

1. SCOPE

This standard specifies requirements for whole grain maize (Zea mays L) offered for human consumption. It does not apply to processed maize.

2. DESCRIPTION

2.1 Product Definition

Maize shall be the shelled, evenly dried, matured grains, characteristic of the species Zea mays L.

2.2 Presentation

2.2.1 Maize may be presented yellow or white or a mixture of both colours that are natural to the species. It may also be presented as flint or dent separately.

2.2.2 Yellow maize includes all varieties of yellow and may not include more than 5% by weight of grains of other colours of maize. White maize must not contain more than 2% by weight of coloured maize grains. Mixed maize includes lots of maize not falling into classes of white or yellow.

2.2.3 The three basic classes are further qualified as Flint or Dent if 95% or more of the grains by weight are of a particular variety.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 General Requirements

3.1.1 Lots of maize grains shall not contain grains with any abnormal or foreign odour or flavour.

3.1.2 Lots of maize grains shall be of a reasonably uniform colour according to type, be whole, clean, practically free from foreign matter and damage by insects or diseases.

3.2 Adulteration

Lots of maize grains shall be free from adulteration.

3.2.1 The term "adulteration" in this context covers alteration of the composition of maize by any means whatsoever so that the resulting mixture or combination is either not of the nature prescribed, or its quality or flavour is injuriously affected or its bulk or mass altered.

3.3 Analytical Characteristics

3.3.1 Moisture Content

The moisture content of lots of dried maize grains shall not exceed [15%] (m/m).

3.3.2 Fat Acidity

Fat acidity, expressed as the number of milligrams of normal potassium hydroxide required to neutralize the free fatty acids from 100g of grain and calculated on moisture-free basis, shall not exceed 20.

3.4 Definition of Defects

3.4.1 Blemished grains means grains which are insect damaged, stained, diseased or discoloured.

3.4.2 Broken or Chipped Grains

This may be defined as grains which have been broken or chipped beyond the pericarp and horny endosperm or in the embryo area (but will not pass through a sieve having a base plate perforated with round holes with a diameter of 12/64 (4.75 mm)).

3.4.3 Germinated Grains

This is grain which has sprouted or in which the process of germination is visible within the embryo.

3.4.4 Shrivelled Grain

[This is grain which is shrivelled over its entire surface and not just over the embryo area only.]

3.4.5 Extraneous Vegetable Material (E.V.M.) means any leaf or cob material from the maize plant or other vegetable material such as grass weeds or other cereals.

3.4.6 Filth

This means any foreign matter, organic or inorganic which adversely affects the appearance and quality of the maize.

3.5 Tolerances for Defects

Based on a sample unit of 500g, the product shall have not more than the following:

3.5.1	Total blemished grains	5% m/m
3.5.1.1	Stained grains	nil
3.5.1.2	Insect damaged grains	5% m/m
3.5.1.3	Diseased grains	3% m/m
3.5.1.4	Discoloured grains	2% m/m
3.5.2	Broken or chipped grains	5% m/m
3.5.3	Germinated grains	1% m/m
3.5.4	Shrivelled grains	1% m/m
3.5.5	E.V.M.	1% m/m
3.5.6	Filth	0.5% m/m

4. CONTAMINANTS

If pesticides and other permitted chemicals are used to control insects, rodents and other animals, the greatest care must be taken in the choice and in the technique of their application to avoid incurring any risk of tainting or the addition of toxic residues to the maize grains. ~~Maximum~~ residue limits for pesticides shall be those recommended by the Codex Alimentarius Commission (CAC/RS 65 - 1974, CAC/RS 71 - 1976, CAC/RS 100-1978)

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice entitled "Recommended International Code of Practice, General Principles of Food Hygiene" recommended by the Codex Alimentarius Commission (Ref. CAC/RCP 1-1969).

5.2 To the extent possible in good production practice, the product shall be free from objectionable matter.

6. PACKAGING AND LABELLING

6.1 Bags shall be clean, sound, sufficiently strong and properly sewn. Bags and liners, if used, shall be of materials which do not present a hazard to human health. Markings shall be of edible ink or lead-free paint.

6.2 Each bag of maize grains shall be officially sealed. The bag or seal shall show at least the following information:

- (a) The country of origin
- (b) The name of the product
- (c) Any other identification marks necessary in accordance with Codex regulations in force.

6.3 Grains in bulk (text to be developed)

7. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling referred to hereunder are proposed to be used as international referee methods.

7.1 Moisture - Air Oven Method (AACC Method 44-15A).

This method determines moisture content as loss in weight of a sample when heated under specific conditions.

Apparatus

- (a) A laboratory mill of the Wiley type.
- (b) Oven (either gravity convection or mechanical convection), capable of being maintained at 130°C ($\pm 1^\circ$) and provided with good ventilation.
- (c) Moisture dishes having diameter of ca. 55 mm and height of ca. 15 mm. They should be provided with tightly fitting slip-on covers which are designed to fit snugly under dishes when they are placed in oven.
- (d) Air-tight desiccator.
- (e) Balance accurate to at least 1 mg.

Procedure

Grind a 30 - 40g sample in mill, mix rapidly with spatula and transfer immediately a 2 - 3g portion to each of two dried weighed moisture dishes. Cover and weigh at once. Uncover dishes and place them, with covers beneath, on shelf of oven. Heat exactly for 60 minutes at 130°C. Remove dishes. Cover immediately and transfer as quickly as possible to desiccators. Weigh dishes after they reach room temperature (45-60 minutes usually). Determine loss in weight as moisture. Replicate determinations must check within 0.2% moisture; otherwise repeat determination.

Calculation: $\% \text{ Moisture} = \frac{A}{B} \times 100$

in which A = moisture loss in g.

B = original weight of sample.

7.2 Fat Acidity (AACC Method 02-01)

Fat acidity is defined as the number of milligrams of potassium hydroxide required to neutralise the free fatty acids from 100 grams of grains and calculated on a moisture-free basis. It is an estimate of the degree of soundness of the grains.

Reagents

- (a) Alcohol - Benzene - Phenolphthalein solution. To 1 litre benzene add 1 litre 95% ethanol and 0.4g phenolphthalein to form 0.02% solution.
- (b) Alcohol - phenolphthalein solution. To 1 litre 95% ethanol add 0.4g phenolphthalein (0.04% solution).
- (c) Potassium hydroxide standard solution - 0.0178N, CO₂ - free standard solution (1ml = 1mg KOH).
- (d) Petroleum ether, B. pt. range 40° - 60°C.

Apparatus

- (a) Grain mill - suitable for grinding small samples.
- (b) Fat extraction device - Soxhlet (Double paper thimbles or Alundum RA - 360 thimbles).

Procedure

Obtain a representative sample of about 200g. Grind sample so that not less than 90% will pass No. 40 U.S. Standard sieve (Mesh size 40 μ). If sample is too moist to grind readily, dry at temperature of about 100°C just long enough to remove excess moisture.

Extract about 10g ground sample with pet. ether for about 16 hours in extractor. Start extraction as soon as possible after grinding and never let ground sample remain overnight. Completely evaporate solvent from extraction on steam bath. Dissolve residue in extraction flask with 50ml alcohol-benzene-phenolphthalein solution. Titrate dissolved extract with standard Potassium Hydroxide (KOH) solution to distinct pink; in case of yellow solution to orange-pink. If emulsion forms during titration dispel by adding second 50ml portion of benzene-alcohol-phenolphthalein solution. End point should match colour of solution made by adding 2.5 ml 0.01% potassium permanganate (KMnO₄) solution to 50ml potassium dichromate (K₂Cr₂O₇) solution of proper strength to match colour of original solution being titrated. (Add 0.5% K₂Cr₂O₇ solution dropwise to 50ml H₂O until colour matches. Then add 2.5ml 0.01% KMnO₄ solution.)

Make blank titration on 50 ml benzene-alcohol-phenolphthalein solution and subtract this value from titration value of sample. If additional 50 ml portion benzene-alcohol-phenolphthalein solution was added, double blank titration.

Calculation

Report fat acidity as mg KOH required to neutralize free fatty acids from 100g maize on dry-matter basis by formula:

$$\text{Fat acidity value} = 100 \times (\text{titration} - \text{blank})$$

7.3 Method of Sampling

It is recommended that sampling shall be in accordance with the International Organization for Standardization (ISO) Standard for Sampling of Cereals (as grains), 1969 (Ref. ISO/R 950-1969).

APPENDIX VII

DRAFT RESOLUTION BY KENYA

RECOGNIZING that the countries of Africa and other developing countries need to urgently strengthen their facilities and personnel for control of food quality and safety to improve trade possibilities and to better protect consumers;

AWARE of the trading practices that can lead to developing countries being used as dumping grounds for sub-standard or unsafe foods;

TAKING NOTE of the initiative of the Codex Alimentarius Commission to promote a Code of Ethics for the international trade in foods;

The Codex Coordinating Committee for Africa

URGES member countries of Africa Region to speedily strengthen food control infrastructure, to improve consumer protection in general, and to better regulate the movement of foods from other regions to Africa, and between countries of the region in particular;

RECOMMENDS that the member countries of the Codex Alimentarius Commission and the Codex Food Standards Programme Secretariat give highest priority to the adoption of the Code of Ethics to enable respect of this Code by legitimate traders to reduce abuses in the international trade in foods.

WEST AFRICAN ECONOMIC COMMUNITY

COMMUNITY OFFICE OF TRADE RELATIONS

STANDARDIZATION

A - THE PRINCIPLE

The policies of economic expansion of our countries, based on thorough knowledge of local possibilities and local needs have made priority provision for the modernization of agriculture, the improvement of agricultural and industrial products and improvement in the quality of national production in general. Development and africanization plans which leave a great deal to the initiative of the private sector are in reality concerned with all branches of national activities and the hoped-for realization of fixed objectives is conditioned to a certain extent by the close liaison which is necessary between official organizations and interested firms in the agricultural, industrial and commercial sectors.

If this production were to remain diffuse and without cohesion the expected results would never be achieved and the economy would suffer because of an indirect braking effect on expansion. In the export field, foreign buyers impose their own buying standards, creating difficulties to countries in the organization of their production and in the processing and classification of their products. With regard to imports, their control necessitates technical equipment from various sources and involves costs of maintenance, of spare parts, of suitably qualified personnel and of training facilities.

It is from this viewpoint that one can appreciate the favourable influence of standardizing activities when aiming at coordination through the use of common technical reference material and the possibility of establishing a Community organization for elaborating standards and labelling requirements for our own countries can thus be considered. Because of the importance of such an organization to our community, it is timely to review the fundamental nature of standardization and to outline the value of the resulting instrument - the Standard.

Standardization is widespread throughout the industrial sector. It concerns agriculture, the food industry, trade, forestry, construction, etc.; it is applied to give a sound basis to all operations and products which involve repetition and procedure; it enables order to be established, it sorts out simplicity from complexity and clarity from complication.

The technical basis of standardization also eliminates danger and uncertainty and gives a common standpoint to those for whom professional advice, empirical procedures and regional routine differ in origin. It is effective because it depends on methods of collaborative work in which producers, processors, public administrators, research centres and experts are invited to participate in the elaboration of standards.

Standards which define characteristics and methods of production, control and testing and conditions necessary for codes of good practice, are the outcome of a wide consensus among all those interested. The latter explain their needs, their technological possibilities and may consider the progressive application of the finally adopted text over a period of time. Thus, based on general agreement which reconciles technical aspects, trade considerations, and aims at quality improvement a standard consolidates the possibilities of cooperation between government and Community services and the private sector. It is not the arbitrary decision of one authority and therefore has no constraining character when applied because during its elaboration it has been accepted by all concerned.

B. - ADVANTAGES OF STANDARDIZATION

The application of Standards properly adapted to the needs and interests of economies of the WAEC countries and elaborated through collaborative studies of interested parties results in definite advantages both long and short-term for their users.

The following list, though incomplete, will give an idea of these advantages:

1. At Production Level

- Better organization of production, from raw material to final product through rationalization of the ranges of types and dimensions of products thus eliminating useless and costly variations
- Elimination of wastage by concentrating production on standard types and thus a quantity of raw material supplied for fabrication with a minimum loss
- Reduction of useless stock by the supplying of definite and foreseeable raw material thus improving the movement of permanent stocks
- Production increase because a standard product leads to reduction in time taken for machine and process adjustments and thus, permits an improved yield leading to:
 - reduced sale prices
 - suppression of unfair competition by guaranteeing product quality, and encouraging customers to choose products stamped as conforming to the standard.

2. At Trade Level

Standardization, leads to

- the establishment of product quality criteria - external appearance, essential quality, size, weight, calibre, etc.
- Fixing of packaging and presentation quality of products - nature of packaging material, quality of materials, dimensions, fittings, trimmings, etc.
- Establishment of rules for stamping and labelling. Such standards are not only an instrument of control but are also an expression of the will to continually satisfy consumer demands
- Provision of precise guarantees of quality, of interchangeability and of safe usage
- Possibility of comparing trade tenders
- Ease and clarity of definition when ordering goods which result in
 - reduction in delivering delays to the distributor
 - a more general appreciation of quality when buying, and proper functioning in use of consumer goods.

3. For the General Economy of WAEC Countries

- Improved production both in quality and quantity
- Reduction in disagreements and misunderstandings because products are well-defined. Simpler marketing and distribution conditions
- Reduction in distribution costs by making commercial transactions easier by precise descriptions of products
- Easier selling on the international market because the foreign buyer can base his choice on goods guaranteed by national and international standards
- Progressive elaboration of a catalogue of Community products, the value of which there is no need to emphasize
- Growth of Community productivity by allowing the production of export goods, according to a single specification, for the largest possible market.

These examples will be sufficient to show the important contribution that standardization as a factor of the organization of the market makes to productivity growth because of its direct effect on the products themselves.

Thus, because of its positive influence in obtaining goods and foods of better quality, better examined, standardization should also be considered as an essential factor in the raising of the standard of living of our peoples, one of the main points in the fundamental objectives of the WAEC (Chapter 1, article 3 of the Treaty establishing the West African Economic Community).
