



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

22nd Session

Nairobi, Kenya, 16 - 20 January 2017

Comments of Nigeria, and Uganda

COMMENTS OF NIGERIA

Agenda Item 9. Proposed Draft Regional Standard for Fermented Cooked Cassava Based Products

Nigeria appreciates the opportunity given to comment on the work of the electronic Working Group chaired by Cameroon and co-chaired by the Republic of Congo and Democratic Republic of Congo on agenda item 9.

2. DESCRIPTION

Fermented cooked cassava based products are presented in the form of cassava bread called "chikwangue" in Republic of Congo and Democratic Republic of Congo, "and Ebobolo and miondo" in Cameroon and "mangbèré" in Central Africa Republic; **Akpu/Fufu in Nigeria.**

Agenda Item 11. Proposed Draft Regional Standard for Gnetum Leaves Spp.

1-Scope

This standard applies to leaves **of fresh, whole, sliced and dry sliced leaves of *Gnetum africanum* and *Gnetumbucholzianum*** ~~Gnetum spp, commonly called Eru, okok, fumbua and okasi.~~

Rationale

The leaves are consumed either in the **fresh whole or fresh sliced or dry sliced form** in Nigeria and most African countries.

2 – DESCRIPTION

~~Leaves of *Gnetum spp* is a wild evergreen climber found in the rain forests. The species most commonly found in Africa are *Gnetum africanum* and *Gnetum bucholzianum*. These two tropical forests species of *Gnetum* are morphologically similar but have slight differences in leaf shape. They are creeping or climbing vines with often knotted and branched stems, without resinous channels. They are dioecious liana up to 10m long and sometimes longer.~~

The gnetum plant is wild vine that is perennial and grows approximately 10m long with the leaves growing approximately 8cm long in the rainforests. The most common species found in Africa; *G. africanum* and *G. bucholzianum* are morphologically similar but have slight differences in leaf shape. There are numerous common names in various countries like Eru, okok, fumbua (Cameroon, DRC) and Okazi or afang (Nigeria), koko (Congo Angola, Gabon CAR.)

3 - PROVISIONS CONCERNING COMPOSITION AND QUALITY

3.1 - Proximate composition of gnetum africanum

Nigeria proposed separation of the table for **Proximate composition of gnetum africanum** as follows:

3.1 - Proximate composition of gnetum africanum

PARAMETERS/ELEMENTS	PARAMETER	GENTUM AFRICANUM COMPOSITION
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	0.429129mg/kg
Vit C	0.360360mg/kg

Table 3.2 – Metal composition of *Gnetum africanum*

PARAMETERS/ELEMENTS	Metal	GENTUM AFRICANUM COMPOSITION (mg/kg)
Calcium (Ca)		11.201400.00
Copper (Cu)		0.3037.50
Zinc (Zn)		2.40300.00
Chromium (Cr)		---
Iron (Fe)		7.23903.75
Lead (Pb)		---
Magnesium (Mg)		12.00 1500.00
Potassium (K)		0.4353.75
Sodium (Na)		23.002875.00
Manganese (Mn)		1.56195.00

3.2 Minimum requirements

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

- **dry sliced appearance**

Nigeria proposed the advancement of the Proposed Draft Regional Standard for *Gnetum* Leaves Spp. (At Step 3) to step 5 for additional inputs/comments from members.

COMMENTS OF UGANDA

Agenda item 9: STANDARD FOR FERMENTED COOKED CASSAVA BASED PRODUCTS

General comment

Uganda commends the work done by Cameroon and Democratic Republic of Congo in the process of development of the standard on fermented cooked cassava based products. Our specific comments on the draft standard follow:

Title of the standard

Comments

We propose deletion of the word “for Africa” from the title The new title to read “Draft Regional Standard for ~~Africa~~ for fermented cooked cassava based products”

Rationale:

The standard is a regional standard for Africa and hence not necessary to be include in the title.

Clause 1 – Scope

Comments

We propose redraft the scope to make it more clear and add an exclusion statement for gari. The new scope to read as "This standard applies to all fermented cooked cassava based products ~~except gari~~, which are intended for direct human consumption and obtained after processing of cassava tubers (*Manihot esculenta* Crantz). **This standard does not apply to gari.**

Rationale:

The prominent exclusion statement aids in reducing confusion by the users of the standard between this standard and that of gari.

Clause 3.1 – General criteria

Comments

We propose to use such as in the statement and delete e.t.c. as the list is not exhaustive. Statement reads ".....They must be free from abnormal smell and taste, free of any foreign material, ~~like the~~ **such as** insect fragments, rodent hairs, grains of sand and dirt dust ~~etc.~~

Rationale:

The list of foreign materials is not exhaustive, so the justification to use such as..

Clause 4 – Contaminants

Comments

We propose to use the name of the products in the text and include contaminants and delete veterinary drugs and merge clause 4 and 5. The proposed text to be used as follows:

~~The product covered by this standard~~ Fermented cooked cassava based products shall comply with the maximum levels of **contaminants** established in the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

~~The product covered by this standard~~ Fermented cooked cassava based products shall comply with the maximum residue limits for pesticides ~~and/or veterinary drugs~~ established by the Codex Alimentarius Commission.

Clause 7 – Packaging

We propose to use a general statement for the packaging clause and avoid prescribing technology. The general statements that are proposed to replace the existing text read:

Fermented cooked cassava based products 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.

Rationale: The text appears in other codex standards for commodities.

AGENDA ITEM 10: PROPOSED DRAFT REGIONAL STANDARD FOR SHEA BUTTER

General comment

Uganda commends the work done by the eWG Chaired by Mali and co-chaired by Guinea in the process of development of the standard on shea butter. Our specific comments on the draft standard follow:

Section 2 - Title of the standard

Comments

We propose deletion of the word "unrefined" from the title and wherever it exists in the other parts of the standard. The new title to read "Standard for ~~unrefined~~ shea butter"

Rationale:

Shea butter may be classified as raw/unrefined or refined. The terminology are related to the processes which can be adequately be defined in the standard but keeping the standard general and not limit technology.

Clause 4.1.1 – Shea butter

Comments

We propose recasting the definition of shea butter to improve its clarity. The new definition to read “Vegetable fat from the kernels of the shea nut (~~nut kernels from the tree~~) **obtained from the tree** *Vitellaria paradoxa*, C.F. Gaertn (synonyms: *Butyrospermum paradoxum*, *Butyrospermum parkii*), from the Sapotaceae family”

Rationale:

The additional text improves the definition readability.

Clause 4.1.5 – Refined shea butter

Comments

We propose including a new definition for refined shea butter. The new definition to read “product obtained after refining with chemicals such as hexane or by clay filtering”

Rationale:

The additional definition is supported by the earlier proposal of opening up the standard to cover both refined and unrefined.

Clause 5.1 – Raw materials

Comments

We propose to use kernels of shea nut as raw materials instead of the scientific name of the tree where the nut is obtained. Reference to the standard for contaminants should be limited in the relevant general clause while CAC/RCP 49 should be deleted. The new statement to read “~~*Vitellaria paradoxa* C.F. Gaertn~~ **Shea nuts kernels shall comply with the provisions of the relevant Codex standards, including the *Codex General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193—1995) and, where appropriate, the relevant sections of the *Code of Practice Concerning Source Directed Measures to Reduce Contamination of Foods with Chemicals* (CAC/RCP 49—2001) used in the production of shea butter shall meet the quality and safety requirements”**

Rationale:

The over use of scientific names in the standard poses issues during implementation of the standard. Reference to the contaminant standard is best placed in the general clause on contaminants.

Clause 5.2.1 – Organoleptic characteristics

Comments

We propose to use cream colour instead of ivory-coloured. The new statement to read “The colour varies from **cream** ~~ivory-coloured~~ to yellowish.”

Clause 5.2.2 – Quality criteria

Comments

We propose to only focus on the quality parameters for shea butter for direct consumption or as an ingredient in food products as indicated in the current scope. We propose to use grades as follows: **Grade A as raw or unrefined; Grade B as refined and Grade C as highly refined with solvents**. For ease of use of the standard, one table that covers the critical parameters will be sufficient. Parameters for consideration to include: Moisture content and matter volatile, Iodine value, Peroxide value, Density, Insoluble impurities, Free fatty acids, saponification value, refractive index and **slip point**.

Change units for peroxide value to “**mEq peroxide oxygen/kg fat**”

Rationale:

The use of a single table of requirements in the standard will aid during application and avoid confusion for the users. Some of the parameters provided in Table 5 are repeated again 8 which justifies use of fewer tables.

Clause 6.1 – Antioxidants

Comments

We propose to only make reference to general standard for food additives and indicated in clause 6. The proposed levels for antioxidants should be forwarded to CCFA for consideration.

Rationale:

Antioxidants are part of the food additives and are covered appropriately when the standard on additives is referenced.

Clause 7 – Contaminants

Comments

We propose to only make reference to general standard for contaminants and toxins in food and feed and remove the table with heavy metal contaminants. Reference should also be made to codex for pesticide residues. We further propose to delete clauses on aflatoxin and PAH. The proposed text to be used as follows:

Shea butter shall comply with the maximum levels of contaminants established in the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

Shea butter shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

Rationale:

Antioxidants are part of the food additives and are covered appropriately when the standard on additives is referenced.