



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 11

CX/AFRICA 17/22/12

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

*22<sup>nd</sup> Session*

**Nairobi, Kenya, 16-20 January 2017**

**PROPOSED DRAFT REGIONAL STANDARD FOR *GNETUM* LEAVES *Spp.***

(Prepared by the Working Group electronic led by Cameroon and Nigeria)

(At Step 3)

Governments and interested international organizations are invited to submit comments on **the proposed draft regional standard for *Gnetum leaves spp* as presented in Appendix I** at Step 3, and should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (see *Procedural Manual of the Codex Alimentarius Commission*) **to:** Kenya Codex Contact Point, email [akothe@kebs.org](mailto:akothe@kebs.org), [mailto:ccnfsdu@bmel.bund.de](mailto:mailto:ccnfsdu@bmel.bund.de) [info@kebs.org](mailto:info@kebs.org) with copy to Secretariat, Codex Alimentarius Commission, Joint WHO/FAO Food Standards Programme, FAO, Rome, Italy, email [codex@fao.org](mailto:codex@fao.org) **by 30 November 2016.**

**Format for submitting comments:** In order to facilitate the compilation of comments and prepare a more useful comments document, Members and Observers, which are not yet doing so, are requested to provide their comments in the format outlined in the Appendix II to this document.

## A. Background

At its twenty-first session, the FAO/WHO Coordinating Committee for Africa (CCAFRICA21) agreed to establish an electronic working group (eWG), chaired by Cameroon and Co-chaired by Nigeria, to draft an Africa regional standard for *gnetum* leaves.

## B. Methodology

Following the invitation to CCAFRICA member countries to take part in the eWG work, three countries (i.e. Cameroon, Nigeria and Benin) expressed interest in working on the project.

The eWG started its work on December 16, 2015, when the regularly enrolled members received a questionnaire to provide information and data on the standards project. The questionnaire included thirteen points:

- i. The need to develop a code of good hygiene practices,
- ii. The scope of the standard,
- iii. Food description,
- iv. Quality minimum characteristics,
- v. Characteristics for defining different food quality classifications,
- vi. Tolerance provisions relating to quality classifications
- vii. Different sale units (weight) of the food (in the boot or under the cut-out shape)
- viii. In-bulk transport conditions of *gnetum* leaves,
- ix. The types of packaging used,
- x. The various product storage methods,
- xi. The usual contaminants of the foodstuff,
- xii. The labeling method of these products and the various essential information attached,

xiii. Parameters and methods of analysis.

Only Cameroon and Nigeria provided answers to the questionnaire. However, a draft standard was developed and submitted to group members who have made improvements and contributions.

#### **C. Difficulties encountered**

The greatest difficulty encountered was making by any test a clear distinction between the young leaves and the mature leaves that give a better flavor to the food. That is why the classification was based mainly on the description of leaves with maturity characteristics.

#### **D. Conclusions and recommendation**

There was low participation of CCAFRICA member countries that were rather interested in starting new works on these products considering the importance of the commercial activity related to this foodstuff in the African region.

The EWG has concluded its work on the development of the proposed draft regional standard for *Gnetum leaves spp* and presents the draft for consideration by CCAFRICA22 (Appendix I).

## APPENDIX I

**DRAFT REGIONAL STANDARD FOR AFRICA FOR LEAVES OF GNETUM spp.****1 – SCOPE**

This standard applies to leaves of *Gnetum* spp, commonly called Eru, okok, fumbua and okasi.

**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 bucholziaum*. 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.

**3 - PROVISIONS CONCERNING COMPOSITION AND QUALITY****3.1 - Proximate composition of *gnetum africanum***

PARAMETERS/ELEMENTS	GNETUM AFRICANUM
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%
Calcium(Ca)	11.20
Copper(Cu)	0.30
Zinc(Zn)	2.40
Chromium(Cr)	---
Iron(Fe)	7.23
Lead (pb)	---
Magnesium (Mg)	12.00
Potassium (K)	0.43
Sodium (Na)	23.00
Manganese(Mn)	1.56
Vit A	0.129
Vit C	0.360

**3.2 Minimum requirements**

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

- Whole.
- Sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- Clean, practically free of any visible foreign matter,
- Practically free of pest affecting the general appearance of the produce,
- Free of abnormal external moisture excluding condensation following removal from cold storage,
- Fresh appearance and smelling.

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

### 3.3 – Classification

#### 3.3.1 - "Extra" Class

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

#### 3.3.2 - Class I

The Gnetum leaves in this class must be of good quality, well-developed and display satisfactory ripeness. A tiny amount of young leaves is tolerable up to 20% of the total amount of leaves.

#### 3.3.3 - Class II

This includes Gnetum leaves which cannot get into the previous two categories, but satisfy the minimum requirements specified in sections 3.1. Nearly 40% of the leaves may differ from the maturity and color requirements, without prejudice to minimum quality requirements.

## 4 – PROVISION ON PRESENTATION AND TOLERANCE

### 4.1 - Provisions of tolerance

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

### 4.2 - Provisions concerning presentation

**4.2.1 - Packaging.** The leaves of gnetum wrapped in boots (1 kg) or chopped must be packed in solid and sturdy containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product without being able to impart any toxic substance or any odor or undesirable flavor. The gnetum leaves must be packaged and transported in accordance with the *Code of practice for the packaging and transport of fresh fruit and vegetables* (CAC/RCP 44-1995).

**4.2.2 - Uniformity.** The contents of each package (sales unit) must be uniform and contain only the leaves of the same quality.

## 5 – CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels of the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

### Pesticide Residues:

The products covered by this Standard shall comply with the maximum residue limits for pesticides and/or veterinary drugs established by the Codex Alimentarius Commission.

## 6 – HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with applicable sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), the *Code of Hygienic Practice for fresh fruits and vegetables* (CAC/RCP 53-2003) and other relevant Codex documents. The product must meet the microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CAC/GL 21-1997).

## 7 – LABELLING

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

### 7.1 - Names and Product Nature

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

### 7.2 - Labelling of Non-Retail Containers

Each package must bear information on product identification, the nature of the product, the product's origin and commercial characteristics. This information should be printed on the same side in readable character,

and visible from the outside. This information may also be included in the documents accompanying the product.

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

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

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

## APPENDIX II

## GUIDANCE ON THE SUBMISSION OF COMMENTS

In order to facilitate the compilation of comments and the preparation of documents for comments, members and observers who do not yet are asked to submit their comments under the following headings:

(i) General comments

(ii) Specific Observations

Specific comments should include a reference to the relevant section and/or subsection of the document to which the comments refer.

When it is proposed to amend a particular paragraph, members and observers are requested to provide their proposal for an amendment with a corresponding rationale. The new labels should be presented in **bold/underlined characters** and deleted passages should be presented in bar characters.

To facilitate the work of the secretariats that compile observations, members and observers are requested to refrain from using characters or a highlight in color because the documents are printed in black and white, and do not use the track changes feature, as these can be lost when comments are copied and pasted into a consolidated document.

In order to reduce the volume of translation work and to save paper, members and observers are requested to not to reproduce the document in full, but only the parts of the text to which the change or amendment is proposed.