

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE:

Via delle Terme di Caracalla 00100 ROME: Tel. 57971 Telex: 610181 FAO I. Cables Foodagri

ALINORM 89/28

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Eighteenth Session
Geneva, 3-12 July 1989

REPORT OF THE EIGHTH SESSION OF THE
CODEX COORDINATING COMMITTEE FOR AFRICA
Cairo, Egypt, 29 November - 3 December 1988

NOTE: This document incorporates Codex Circular Letter 1989/4-AFRICA

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CX 2/7.2

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February 1989

TO : - Codex Contact Points
- Participants at the 8th Session of the Codex Coordinating
Committee for Africa
- Interested International Organizations

FROM : Chief, Joint FAO/WHO Food Standards Programme, FAO,
Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT : Report of the Eighth Session of the Codex Coordinating Committee for
Africa

The report of the 8th Session of the Codex Coordinating Committee for Africa (ALINORM 89/28) will be considered by the 18th Session of the Codex Alimentarius Commission.

PART A - MATTERS OF INTEREST TO THE CODEX ALIMENTARIUS COMMISSION

(1) Draft African Regional Standards at Step 8

The following draft standards have been submitted to the 18th Session of the Commission at Step 8 of the Procedure:

- (a) Draft African Regional Standard for Whole and Decorticated Pearl Millet Grains (paras. 44-50 and Appendix III, ALINORM 89/28)
- (b) Draft African Regional Standard for Pearl Millet Flour (paras. 51-56 and Appendix IV, ALINORM 89/28)

Governments wishing to propose amendments to the above two Draft Standards should do so in writing, in conformity with the Guide to the Consideration of Standards at Step 8 (see 6th Edition of the Procedural Manual of the Codex Alimentarius Commission) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, not later than the end of April 1989.

(2) Proposed Draft Standards at Step 5

The following proposed draft standards have been submitted to the 18th Session of the Commission at Step 5 of the Procedure:

- (a) Proposed Draft African Regional Standard for Edible Cassava Flour (paras. 57-60 and Appendix V, ALINORM 89/28)
- (b) Proposed Draft African Regional Standard for Grated Desiccated Coconut (paras. 61-67 and Appendix VI, ALINORM 89/28)

Governments wishing to submit an economic impact statement on the above Proposed Draft Standards should do so in writing in conformity with the Procedure for the Elaboration of Codex Standards (Step 5) (see 6th Edition of the Procedural Manual of the Codex Alimentarius Commission) to the Chief, Joint FAO/WHO Food Standards Programme, Via delle Terme di Caracalla, FAO, 00100 Rome, Italy, not later than the end of April 1989.

(3) Revision of Codex Methods of Analysis and Sampling for Gari
(CODEX STAN 151-1985)

Recommendations for amendments to the methods of analysis and sampling for gari are given in paras. 40-43 and Appendix II to ALINORM 89/28. The Commission is requested to adopt these recommendations and refer them to the Codex Committee on Methods of Analysis and Sampling for endorsement.

(4) Proposed Amendments to the Codex Standard for Gari
(CODEX STAN 151-1985)

The amendments included in Appendix II to the labelling section of the Codex standard for gari are intended to bring this standard into line with the revised Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985). The Commission is requested to regard the proposed amendments as being consequential and adopt them in accordance with para. 2 of the "Guide to the Procedure for the Revision and Amendment of Codex Standards" (Procedural Manual of the Codex Alimentarius Commission, 6th Ed.), following adoption of the Draft African Regional Standards for Pearl Millet Grain and Pearl Millet Flour mentioned above.

(5) Standardization of Milled Rice and Wheat and its by-products

The Coordinating Committee for Africa has referred the question of developing further Codex standards for these products to the Commission (para. 39, ALINORM 89/28).

PART B - REQUEST FOR COMMENTS AND INFORMATION FROM GOVERNMENTS

(1) Participation in the Work of the Codex Alimentarius Commission and of its Subsidiary Bodies

- (a) Implementation of the Code of Ethics for International Trade in Food (para. 12, ALINORM 89/28)
- (b) Technical comments from experts in the Region of Africa on radionuclide contamination of food (para. 13, ALINORM 89/28).

Reference documents:

CX/FAC 89/17;
paras. 34-53, ALINORM 87/39 (Report of the 17th Session of the Commission);
Recommended Limits for Radionuclide Contamination of Foods
(ESN/MISC/87/1, Rome 1987)

- (c) Elaboration of world-wide Codex standards for tropical fresh fruits and vegetables (para. 17, ALINORM 89/28).

Reference documents:

ALINORM 89/35 - Parts I and II
CL 1988/49-TFFV (included in ALINORM 89/35-Part II)

(d) Notification of acceptance of Codex standards, maximum limits for pesticide residues and other recommendations (para. 34, ALINORM 89/28)

(2) Request for Information to be considered by the Ninth Session of the Coordinating Committee for Africa

(a) Information on contamination of food by aflatoxins, especially on procedures followed in controlling such contamination and resources available for this purpose in the Region of Africa (paras. 19-20, ALINORM 89/28).

Reference documents:

Appendix VIII, ALINORM 89/12
CX/FAC 89/18 (comments by governments)

(b) Methods for identifying adulteration of fats and oils, presence of lard in foods and adulteration of fresh milk (para. 22, ALINORM 89/28)

(c) Source of pesticide residues in foods (para. 26, ALINORM 89/28)

(d) Information on cases of mislabelling of prepackaged foods, difficulties in trade due to labelling, other non-tariff barriers to trade (paras. 88-89, ALINORM 89/28)

(e) Proposed Guidelines for setting-up Codex Committees or other Infrastructures for Coordination of National Positions on Food Standard Questions (paras. 90-100, ALINORM 89/28).

Reference documents:

CX/AFRICA 88/12 (distributed to Codex Contact Points in October 1988)

(f) Identification of processed foods or fresh produce of interest to the Region of Africa with a view to the elaboration of world-wide Codex standards (see also PART A (5) above and para. 107(9), ALINORM 89/28)

Comments and information on items (a) to (f) in Part B(2) above should be sent to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, not later than the end of 1989.

SUMMARY AND CONCLUSIONS

The Eighth Session of the Coordinating Committee for Africa has reached the following conclusions during its deliberations:

- (1) Code of Ethics for International Trade in Food - the Coordinating Committee expressed support for the Code and invited countries in the Region of Africa to inform the Secretariat concerning its implementation (para. 12)
- (2) Radionuclide Contamination of Food - experts in the Region of Africa were invited to send technical comments to the Codex Committee on Food Additives and Contaminants (para. 13)
- (3) Regional Codex Standards - the Coordinating Committee endorsed the view of the Executive Committee that regional standards should not be developed for products moving in international (world-wide) trade (para. 14)
- (4) Tropical Fresh Fruits and Vegetables - the Coordinating Committee urged countries in the Region of Africa to participate actively in this work (para. 17)
- (5) Contamination of Food with Aflatoxins - the Coordinating Committee urged countries in the Region of Africa to participate closely in this work and to provide information to the Committee (para. 18)
- (6) Islamic Slaughtering Practices - it was decided to await developments concerning the discussion of guidelines in this area (paras. 23-24)
- (7) Pesticide Residues in Food - it was concluded that any problem was mainly due to improper use of pesticides; information should be provided (paras. 26, 71-73)
- (8) Street Vending of Food - it was agreed to await developments concerning the discussion of guidelines in this area (paras. 27-29)
- (9) Residues of Veterinary Drugs in Food - the Coordinating Committee endorsed the need for holding regional seminars on this topic (paras. 30, 71)
- (10) Acceptance of Codex Standards - the Coordinating Committee urged countries in the Region of Africa to notify their acceptances of Codex standards and maximum residue limits to the Secretariat (para. 34)
- (11) Regional African Standards - the Coordinating Committee proposed amendments to the Codex standard for gari and submitted draft standards for millet, cassava and coconut products to the Commission (paras. 43, 50, 56, 60, 67)
- (12) Food Control/Food Safety - the Coordinating Committee discussed various topics in this area, such as training in analysis (para. 69), maintenance of analytical laboratories (para. 70), technical assistance (paras. 74, 112)
- (13) Food Standards Work of ARSO - the Coordinating Committee endorsed a proposal for cooperation between ARSO and Codex (CX/AFRICA 88/10) and requested the Secretariats concerned to discuss ways of collaboration (paras. 75-85)
- (14) Non-tariff Trade Barriers - the Coordinating Committee discussed this question and agreed to seek information from countries in the Region of Africa for consideration at the 9th Session (paras. 86-89)

SUMMARY AND CONCLUSIONS (Cont.)

- (15) Guidelines for setting up National Codex Committees - the Coordinating Committee has referred draft guidelines (CX/AFRICA 88/12) to governments for comments and agreed to reconsider the question at the 9th Session (paras. 90-100)
- (16) Monitoring Food Safety Activities - it was concluded that monitoring of national policies, programmes, services and institutions would encourage development of food safety/food control in Africa. A report by WHO would be considered at the 9th Session (paras. 101-104)
- (17) Nomination of Coordinator - Dr. Tawfic Zaghloul Mourad (Egypt) was nominated as Coordinator for Africa for appointment by the 18th Session of the Commission (paras. 105-106)
- (18) Future Work - the Coordinating Committee agreed on its future work (para. 107), discussed the need for standardization of rice (para. 39) and other topics such as adulteration of coffee (para. 110) and fats and oils (para. 22)

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INTRODUCTION

1. The Eighth Session of the Codex Coordinating Committee for Africa was held in Cairo by the courtesy of the Government of Egypt.
2. The Session was attended by Delegates and Observers from 17 countries and 2 International Organizations. The List of Participants, including the FAO/WHO Secretariat and Representatives of FAO and WHO, is given in Appendix I to this report.

OPENING OF THE SESSION (Agenda Item 1)

3. During the opening ceremonies the Participants attending the Session were welcomed by several Representatives of the Government of Egypt and by the Chairman of the Committee.

Opening Speech by Mr. Tawfic Zagloul Mourad, President of the Board of Directors, Tanta Oil and Soap Company

4. Mr. Tawfic Zagloul Mourad, Coordinator for Africa and Chairman of the Committee, welcomed the participants. He stated that Egypt had strong links with the countries in the Region of Africa and that these links were strengthening as a result of the economic situation. Although Africa had adequate resources, these were not being exploited fully. There was a need for close cooperation between African countries in order to ensure self-sufficiency in food production, leading to an improvement in the economic situation through an increase in the export of high quality food products. The Coordinating Committee had an important role to play in this respect, through discussion of technical and other issues. Mr. Zagloul expressed his gratitude to FAO and WHO and to the Delegations and expressed the hope that the Session would be successful and that African countries would participate actively in the work of the Codex Alimentarius Commission, thereby assisting in the development of the African continent.

Speech by Dr. Yahra Salah, FAO Representative in Egypt

5. The FAO Representative, Dr. Salah, expressed his appreciation to the Government of Egypt, on behalf of the Directors-General of FAO and WHO for the generous offer to host the Eighth Session of the Codex Coordinating Committee for Africa under the patronage of President Moubarak. He recalled that it was not the first time Egypt had hosted an international meeting in the field of food standards and food control. The high scientific input of Egypt into the work of the Codex Alimentarius Commission and the various FAO/WHO meetings held in Egypt had contributed significantly to strengthening food control activities in Africa. He outlined the work of the Codex Alimentarius Commission and of its technical Codex Committees in the various fields and also pointed to certain problems resulting from the improper use of pesticides and methods of storage under tropical or sub-tropical conditions. He drew attention to the various publications issued by FAO and WHO directed to strengthening the control of food safety and quality. The Code of Ethics for International Trade in Food, adopted by the Commission, was intended to ensure honest trade in food in anticipation of developing countries acquiring adequate food control infrastructures. Dr. Salah expressed his interest in the conclusions of the Session and looked forward to the contribution of countries in Africa in ensuring the safety and quality of food moving in international trade.

Speech by Dr. Youssef Wali, Minister of Agriculture and Vice-Prime Minister of the Arab Republic of Egypt

6. The welcoming speech of the Minister of Agriculture and Vice-Prime Minister of the Arab Republic of Egypt, Dr. Youssef Wali, was read by Dr. Yahya Hassan, Governor of Manoufia. Dr. Hassan conveyed the Vice-Prime Minister's regret for not being able to attend the opening ceremony of the Eighth Session of the Committee. In his welcoming speech, the Vice-Prime Minister noted that the Committee would discuss a number of important questions of interest to consumers and producers alike. These questions related not only to the health of the consumer but also to economic considerations. The Vice-Prime Minister expressed the view that better use should be made of agricultural

resources in Africa so that products from the Region would be more competitive in international markets and the Region would become self-sufficient in food production. He indicated the interest of President Moubarak in the work of international standardization of food products, which explained why the meeting was being held under his auspices. The Vice-Prime Minister expressed his gratitude to FAO and WHO and to the participants, for their contribution to the development of standards and regulations aimed at consumer protection and facilitation of international trade.

Speech by Ing. Mohamed Abdelwahab, Minister of Industries

7. The Session was opened by the Minister of Industries, Ing. Mohamed Abdelwahab, who welcomed participants from the various African countries in their capacity as experts and specialists in the fields of food production, research, and the control of the quality and safety of food. He expressed his appreciation to WHO and FAO for organizing meetings in the Region of Africa, a Region which represented more than 30% of the total membership of the Codex Alimentarius Commission. The Minister expressed the view that dialogue at the national, regional and international levels had to be closely integrated in the interest of protecting the consumer and promoting the movement of food in international trade. He noted that the Codex Coordinating Committee for Africa, like the Codex Alimentarius Commission, had as its primary aim these two objectives. He stressed however that, besides social aspects, economic aspects should also be given consideration. An improvement in the availability and quality of food products, through an improved system of quality control would lead to an improvement in export trade which, in turn, would assist countries in Africa in improving their economic situation. The utilization of available resources in Africa should be improved and food production should be regarded as a matter of top priority. The Committee's work was part of this strategy. The Minister welcomed the participants and wished them a good meeting and a happy stay in Egypt.

ADOPTION OF THE AGENDA (Agenda Item 2)

8. The Committee adopted the Provisional Agenda (CX/AFRICA 88/1) without change. On the suggestion of the delegation of Egypt, the Committee agreed to discuss, under Item 12 of the Agenda (Other Business and Future Work), the following questions: (a) the need to establish international standards for wheat; (b) consideration of packaging materials including cans; and (c) the problem of the adulteration of honey. Delegations wishing to raise further matters for discussion under Item 12 were invited to submit their suggestions to the Secretariat. It was noted that the Report of the Joint FAO/WHO Seminar, which was held prior to this Session, would be considered at the appropriate point during the Agenda (see para. 112).

MATTERS OF INTEREST TO THE COMMITTEE (Agenda Item 3)

9. The Committee had before it working paper CX/AFRICA 88/2 containing matters of interest arising from the 16th and 17th Sessions of the Commission and of a number of Codex Committees. It was noted that the paper contained many items which did not require discussion by the Committee. The reason for the large number of items of interest included in the paper was due to the fact that the Committee had not met for a number of years. The following represents discussions on various items included in the paper.

Work of International Organizations of Special Interest to the Committee

10. The Committee noted that the work of the Codex Alimentarius Commission and of ISO (TC 34 "Agricultural Food Products"), the "Inter-Agency Meeting" (a meeting of International Organizations which assist the work of the Codex Committee on Methods of Analysis and Sampling), the Organization of African Unity (OAU) (working especially in the field of pesticides), and the African Regional Standards Organization (ARSO) (an intergovernmental body active in the field of food standards and related fields) was closely related. It was agreed that the relationship between the Codex Alimentarius Commission, the Coordinating Committee for Africa and ARSO be considered under Item 7 of the Agenda (see paras. 75-85).

Code of Ethics for International Trade in Food

11. The Committee noted that the Commission had requested Governments to indicate what action they had taken regarding the implementation of the "Code of Ethics" (Ref. CAC/RCP 20-1979). The delegation of Senegal informed the Committee that, in principle, his country was in agreement with the intent of the Code of Ethics. The delegation of Egypt was of the opinion that it was necessary for Governments to inform each other mutually concerning the rejection of food and indicated that it would be desirable for FAO and WHO to assist developing countries in developing such a system of notification.

12. The Committee expressed its support of the Code of Ethics for International Trade in Food and invited countries in the Region of Africa to inform the Secretariat of action taken concerning its implementation.

Radionuclide Contamination of Food

13. The Committee noted recent developments in the establishment of guidelines on acceptable levels for radioactivity in food, developed jointly by FAO and WHO, and that working paper CX/FAC 89/17 containing recommendations in this regard, had been distributed to Governments for comment. The paper would be discussed by the 1989 Session of the Codex Committee on Food Additives and Contaminants in the light of comments received. The delegation of Egypt was of the opinion that the paper contained useful recommendations, but that the use of average values of food consumption was not realistic. It was agreed that it would be desirable for technical comments from experts in the Region of Africa to be directed to the Codex Committee on Food Additives and Contaminants for consideration.

Elaboration of Regional Codex Standards

14. The Committee noted that the Executive Committee was strongly of the opinion that regional standards should not be developed for commodities moving in international trade, since such standards could be potential barriers to trade. The Executive Committee had invited Codex Coordinating Committees to identify products of interest to their Regions so that world-wide Codex standards could be elaborated. The Committee endorsed this view of the Executive Committee.

Tropical Fresh Fruits and Vegetables

15. The Committee noted that the Commission had established a Codex Committee on Tropical Fresh Fruits and Vegetables (CCTFFV) which had held its first session in Mexico City in June 1988 (ALINORM 89/35-Part I). It was noted that this was the first case of a Codex Commodity Committee being hosted in a developing country. The first session of the Committee had established a list of priorities for the elaboration of world-wide standards. Draft standards for pineapple, papaya and mango would be circulated for comment. The Committee also noted that this standardization activity was a new development, since questions of quality grades would also be considered. In order to avoid any overlap of work with the UNECE, the Commission had included in the terms of reference of the Codex Committee on Tropical Fresh Fruits and Vegetables the need for close collaboration with the UNECE and with other international organizations (eg. OECD). The Secretariat informed the Committee that the question of what constituted "tropical fresh fruits and vegetables" had been discussed in detail but that the question was still open.

16. Several delegations expressed the view that quality standards elaborated by organizations such as the UNECE were not easy to apply to products in the Region of Africa. There was a need, therefore, for producing countries to be consulted in drawing up such standards. Other delegations expressed the view that tropical fresh produce should not be standardized and that only questions relating to health need be considered. Others held the view that the existence of acceptable standards would lead to an upgrading of quality of fresh produce, which would lead to greater acceptability of the produce in international markets. The delegation of Kenya expressed the opinion that there were a number of fresh fruits and vegetables of interest to the Region of Africa

from a point of view of export trade. Consideration of whether such produce was "tropical" or not had no relevance to economic considerations. For this reason, the Committee should consider what fresh produce represented priority for the Region of Africa. Consideration of certain less known tropical produce which might eventually be developed for agricultural production should be left to future considerations.

17. The Committee agreed that the elaboration of world-wide standards for tropical fresh produce represented work of great interest to African countries. There was a pressing need, therefore, for these countries to send in their comments on the draft standards mentioned above and to participate actively in the work of the newly established Codex Committee on Tropical Fresh Fruits and Vegetables. There may be a need to consider other fresh produce of interest to the Region whether such products would be considered to be "tropical" or not.

Aflatoxins in Food and Feed

18. The Committee noted that the question of controlling aflatoxins in food moving in international trade was being considered by several Codex Committees and also by bodies outside the Codex system. The Codex Committee on Food Additives and Contaminants had recommended guideline levels for aflatoxins in a number of food products and questions relating to sampling and analysis were also being considered (see documents ALINORM 89/29, CX/CPL 88/9 and ALINORM 89/12).

19. The delegation of Egypt was of the opinion that Codex standards for wheat and other cereals should be developed. There was also a need for reliable methods of analysis for the determination of the various types of aflatoxins. Countries in Africa should indicate what procedures they were following in controlling aflatoxin contamination of food and what resources they had for this purpose.

20. The Committee urged countries in Africa to participate closely in the work of the Commission in the field of aflatoxin contamination of food, noting that this represented not only a health concern but was also a matter of economic concern, due to the frequent rejection of products contaminated with aflatoxins. It agreed that this question should be rediscussed at the next session on the basis of further developments in the establishment of guideline levels for aflatoxins in food and feed and in the light of information provided by countries in the Region of Africa, as suggested by the delegation of Egypt.

Code of Practice on Raw Milk Preservation

21. The Committee noted with satisfaction that the Joint FAO/WHO Committee of Government Experts on the Code of Principles concerning Milk and Milk Products had embarked on the elaboration of a Code of Practice for the preservation of raw milk using the lacto-peroxidase system, for use where refrigeration was not available (Ref. CX 5/70-21st).

Methods for the Determination of Food Adulteration

22. The Committee noted that International Organizations collaborating with Codex had agreed to study the question of determining or identifying the presence of oils of inferior value, used to adulterate fats and oils and to detect the presence of lard in foods (of interest to Islamic Countries). The delegation of Egypt was of the opinion that a method was also needed for determining the presence of reconstituted milk in fresh milk. The Committee agreed that any available methods and relevant information should be sent to the Secretariat for transmission to the International Organizations concerned.

Islamic Requirements for Foods of Animal Origin

23. The Committee was informed of discussions on this matter in the Executive Committee (ALINORM 87/3, ALINORM 87/4). It noted that the question of slaughtering practices and lists of animals permitted for consumption under Islamic Law had been discussed in various groups, including the Saudi Arabian Standards Organization (SASO). Draft standards in this area would be discussed by the Gulf Cooperation Council.

24. The Committee recognized that enforcement of slaughtering practices in conformity with Islamic Law could only be done through a system of inspection of the practices themselves. The Committee decided to await developments in this field and to consider the need, or otherwise, for Codex to develop guidelines at its next session.

Activities of the Coordinating Committees for Asia and Latin America and the Caribbean

25. The Committee endorsed the activities of the Coordinating Committee for Asia as reported to the Commission by the Chairman of that Coordinating Committee (see paras. 257-258, ALINORM 87/15) as suitable for the Region of Africa. The Committee also decided that the establishment of a regional data bank on standardization, certification and quality of foods, as envisaged by the Coordinating Committee for Latin America and the Caribbean, would be of great benefit to the African Region as well.

Pesticide Residue Problems

26. On the question of marketing of foods containing excessive residues, the Committee agreed that the problem of pesticide residues in food in the African Region was mainly due to the improper use of pesticides in the African Region itself. The Committee felt that there was a need for each member nation to control the importation and use of pesticides through sound pesticide registration systems and to monitor their residues. It was also agreed that information should be provided by governments on the sources of such residues in food.

Code of Hygienic Practice for Handling of Street-vended Foods

27. The Committee noted that the question of whether a code of hygienic practice for the handling of street-vended foods should be elaborated by the Codex had been discussed by the Executive Committee and several other Codex Committees (ALINORM 87/13A, ALINORM 87/3). The Coordinating Committee for Latin America and the Caribbean had already begun work on such a Code noting that a regional approach would be preferable in view of differences in problems and practices in the various Regions. Several delegations spoke in favour of developing a code of hygienic practice for street vending for the Region of Africa. It was pointed out by some Delegations that such a code could only include general guidelines and principles, since there were diverging practices in street vending of food and problems also varied widely in the Region of Africa. The observer from Angola suggested that the question should be approached first on a sub-regional basis. The delegation of Egypt was of the opinion that it was more important to strengthen health education and control in relation to street vending of food than to elaborate codes.

28. The Representative of FAO informed the Committee that meetings, both at the regional and sub-regional levels, had been and were being planned to discuss this problem. Such meetings would be expected to define the parameters which should be included in the code. It was pointed out that street-vending of food was a sector which was not sufficiently controlled and yet represented a significant service in the distribution of food. Guidelines and general principles dealing with questions of hygiene, education, and other such relevant parameters could be included in the code on the basis of which governments could take appropriate action to control this sector. The point was also made that an improvement in the hygiene of street-vending facilities would have a positive effect on tourism. The representative of WHO stressed the importance of paying attention to the question of street vending which represented not only a health related issue but also a socio-economic one. WHO was in the process of collecting case histories on how countries in the various Regions approached this problem. Information received would be published in due course.

29. The delegation of Egypt drew attention to the fact that problems existed not only with the street-vending of foods, but also in shops selling food. The FAO representative suggested, and the Committee agreed, that the outcome of the Regional meetings on street-vending of food be awaited and that an outline or a draft of a code on street-vending of food could be discussed at the next session of the Committee.

Residues of Veterinary Drugs in Food

30. The Committee was informed that the first session of the Codex Committee on Residues of Veterinary Drugs in Food (ALINORM 89/31) had placed trypanocides on its priority list as being of particular interest to the Region of Africa and had strongly supported the holding of seminars to assist African countries to resolve their problems. This was also supported by the Commission. The Committee endorsed this view.

REVIEW OF ACCEPTANCES OF CODEX AFRICAN REGIONAL STANDARDS

31. The Committee had before it working paper CX/AFRICA 88/2-Part II which included acceptances of Codex Standards notified by countries in the Region of Africa since the last session of the Committee. The Secretariat gave a brief outline of the acceptance procedures of the Commission and indicated that this matter was under review with a view to updating the various forms of acceptance. For example, a notification of non-acceptance, but with an undertaking not to hinder the importation of food conforming with Codex standards, served the purposes of the Commission as regards the facilitation of international trade. Such an undertaking to permit importation of foods conforming with Codex standards was a useful formula to explore further.

32. Several delegations indicated that Codex standards were being used in their countries in drawing up legislation concerning the safety and quality of food. However, there were difficulties in the formulation of responses because of lack of adequate infrastructures and information concerning the suitability of the Codex standard under their particular conditions. For example, facilities for the control of food and, therefore, the implementation of Codex standards was often not possible. The delegations of Egypt and Kenya indicated that their countries had already notified the Secretariat of their acceptance of a number of standards. The delegation of Senegal pointed to the fact that "full acceptance" of Codex standards was often not possible in view of the fact that countries (eg. in the EEC) to which products were exported had regulations which were different from the Codex standards on MRLs.

33. In reply to the statement of the delegation of Senegal, the Secretariat expressed the opinion that "limited acceptance" of Codex MRLs would be suitable under the circumstances. Differences in the food regulations of the various countries was a fact which unfortunately had to be taken into account, especially with regard to export trade. The Secretariat also drew the Committee's attention to Guidelines on acceptance of Codex standards and MRLs elaborated by the Codex Committee on General Principles (Ref. ALINORM 87/33). These guidelines were intended to assist governments in formulating their notifications concerning the acceptance of Codex Standards and MRLs.

34. The Committee noted that there was an insufficient number of notifications of acceptances by countries in the African Region and urged those countries to ensure that Codex standards, MRLs and other recommendations would be considered, and that notifications would be sent to the Secretariat, taking into account the guidelines on acceptances elaborated by the Codex Committee on General Principles.

SPECIFIC QUESTIONS REFERRED TO THE COMMITTEE (Agenda Item 4)

35. The Committee had before it working paper CX/AFRICA 88/3 which summarized questions specifically referred to the Committee by several Codex Committees.

36. It was agreed that the questions relating to food labelling, sampling, and future work be considered under Items 5 and 12, respectively. The Committee proceeded to discuss the question of whether a Codex standard should be elaborated for milled rice.

37. It was noted that an ISO International Standard (Ref. ISO 7301, Rice - Specification) existed for this product. The ISO Standard covered quality aspects as well as sampling, packaging and marketing, but did not contain provisions for hygiene or labelling.

38. The delegation of Egypt stressed the need to elaborate a Codex standard for rice, noting that Africa imported around 25% of the total world production of rice. The delegation of Egypt also indicated that Africa imported around 20% of the total world production of wheat. There was, therefore, an urgent need to elaborate an international standard for these commodities. The Committee agreed to discuss wheat under this agenda item (see para. 8).

39. Following detailed discussions, the Committee agreed that it would be desirable to develop Codex standards for milled rice and wheat and its by-products. It referred the question to the Commission for consideration. It was agreed that the existing ISO International Standards would be a suitable basis for further discussions by the Codex Committee on Cereals, Pulses and Legumes.

AMENDMENT OF THE CODEX AFRICAN REGIONAL STANDARD FOR GARI (CODEX STAN 151-1985)
(Agenda Item 5.1)

40. The Committee considered amendments to the Sections on labelling, sampling and analysis of the above Regional Standard, as contained in document CX/AFRICA 88/4. The amendments were proposed by the Secretariat following the request of the Commission that Codex standards be aligned with the revised General Standard for the Labelling of Prepackaged Foods (the General Standard) and that the question of sampling and updating of Codex methods of analysis be also considered by Codex Committees.

41. The Committee agreed that labelling methods of analysis and sampling would require to be considered in a small working group consisting of persons expert in that field. A number of countries agreed to serve as members of the Working Group and assisted the Secretariat in preparing the proposed amendments to the Standard for Gari (see Appendix VII).

42. The Committee had general discussions on gari and noted that, at this stage, much of the production was still at the artisanal level. However, there was some export trade of Gari to Europe and the USA, and intra-African trade in this commodity was increasing. There was a need, therefore, to ensure that the standard for gari be completed and updated on the basis of the General Standard. The Working Group was also requested to examine the question of labelling.

43. The Committee received a report from the Working Group (see Appendix VII). It was noted that the Working Group had found the revised labelling section as proposed by the Secretariat (see CX/AFRICA 88/14) satisfactory. It agreed with the conclusion of the Working Group that the ISO and ICC sampling plans quoted in the Standard covered only some aspects of sampling and that it was more appropriate for Codex to make recommendations for a practical sampling procedure which included criteria for lot acceptance. It also agreed that there was no need to elaborate a method for "extraneous vegetable matter", since the provision in the Standard did not specify any limits for this defect. The Committee adopted the conclusions of the Working Group on Gari as contained in Appendix VII to this report and requested the Secretariat to ensure that the proposed amendments be dealt with in accordance with the appropriate procedures (see Appendix II).

DRAFT AFRICAN REGIONAL STANDARD FOR PEARL MILLET GRAINS (at Step 7)
(Agenda Item 5.2(a))

44. The delegation of Senegal introduced the above Draft Standard and comments received from governments (CX/AFRICA 88/5). The Committee noted that the Draft Standard included in Appendix I of the above paper was a revised version which had been prepared by Senegal on the basis of comments received and other information available on the product. The following changes were made to the standard.

Section 1 - Scope

45. The Committee considered whether reference to varieties in the definition of the product should be maintained, or whether a standard be elaborated to cover milled grains

in general. Following detailed discussion, the Committee agreed that the Standard could not be widened to include other varieties without additional information. The delegation of Senegal indicated that governments had been requested to provide such information but that there had been no response. In view of this fact, the Committee decided to proceed with the elaboration of a standard covering the varieties indicated in the Standard. However, it also agreed that it would be more appropriate to include reference to the Senegalese varieties "souna" and sanio" in the section on Scope.

Section 2.1 - Definition of the Product

46. Reference to varieties in the square brackets were deleted (see para. 45).

Section 3.2.7 - Cellulose Content

47. The Committee decided to change the title of this section to read "Crude Fibre" so as to be in line with the method selected by the Working Group.

Section 5 - Hygiene

48. The Delegation of Egypt was of the opinion that special reference should be made to contamination by fungi such as *Claviceps purpurea*. The Committee agreed that section 5.2 should not be changed as it represented a general requirement included in Codex standards for the hygienic properties of food products. Any limits elaborated for mycotoxins would be considered by the Codex Committee on Food Additives and Contaminants as a general issue and any microbiological specifications would be considered by the Codex Committee on Food Hygiene.

Section 7 - Labelling, and Section 8 - Methods of Analysis and Sampling

49. The Committee accepted the recommendations of the Working Group as contained in Appendix VII to this report (see also para. 41).

Status of the Standard

50. The Committee decided to advance the Draft Standard for Pearl Millet Grains to Step 8 of the Codex Procedure (see Appendix III).

DRAFT AFRICAN REGIONAL STANDARD FOR PEARL MILLET FLOUR (at Step 7) (Agenda Item 5.2(b))

51. The delegation of Senegal introduced the above Draft Standard and comments received from governments (CX/AFRICA 88/6). The Committee noted that the Draft Standard included in Appendix II of the above paper was a revised version which had been prepared by Senegal on the basis of comments received and other information available on the product. The following changes were made to the standard.

Section 2 - Description

52. A correction was made to the Latin name of the species of millet.

Section 3.2.5 - Cellulose Content

53. The Committee decided to change the title of this section to read "crude fibre" to be in line with the methods selected by the Working Group.

Section 3.2.6 - Colour

54. The Committee requested the delegation of Senegal and the Secretariat to include the appropriate units to be specified for the range indicated for colour in this section.

Section 8 - Labelling, and Section 9 - Methods of Analysis and Sampling

55. The Committee accepted the recommendations of the Working Group as contained in Appendix VII to this report (see also para. 41).

Status of the Standard

56. The Committee decided to advance the Draft Standard for Pearl Millet Flour to Step 8 of the Codex Procedure (see Appendix IV).

PROPOSED DRAFT AFRICAN REGIONAL STANDARD FOR CASSAVA FLOUR (at Step 4)
(Agenda Item 5.3(a))

57. The delegation of Tanzania introduced the above Draft Standard and comments received from governments (CX/AFRICA 88/7). The Committee discussed the above Proposed Draft Standard and made the following changes to it.

Section 3.1 - Hydrocyanic Acid Content

58. The Committee noted that the limit of 10 mg/kg should refer to total hydrocyanic acid and agreed to make the appropriate correction in the standard. This was considered to be necessary, since a limit of 10 mg/kg for free HCN would permit the presence of significantly higher levels of total HCN. Such levels might represent a health hazard.

Section 8 - Labelling, and Section 9 - Methods of Analysis and Sampling

59. The Committee accepted the recommendations of the Working Group as contained in Appendix VII to this report (see also para. 41).

Status of the Standard

60. The Committee decided to advance the Proposed Draft Standard for Cassava Flour to Step 5 of the Codex Procedure (see Appendix V).

PROPOSED DRAFT AFRICAN REGIONAL STANDARD FOR DESICCATED COCONUT [FLOUR] (at Step 4)
(Agenda Item 5.3(b))

61. The delegation of Mozambique introduced the above Draft Standard and comments received from governments (CX/AFRICA 88/8). The Committee discussed the above Proposed Draft Standard and made the following changes to it.

Title of the Standard

62. The delegation of Egypt described several categories of coconut products ranging in particle size from fine powder to large flakes. For this reason, the designation "flour" might not be appropriate. The Secretariat informed the Committee that the product on which the original draft standard prepared by Mozambique had been based, was called grated desiccated coconut. The Committee agreed to change the name of the standard accordingly and to delete reference to "flour".

Section 2.2 - Classification

63. On the written comments of Cuba, the Committee agreed to change the word categories to "types".

Section 3.3.5 - Extraneous Vegetable Matter

64. The Committee did not accept the suggestion by Cuba in its written comments that the title of this section be changed to "impurities", since it was noted that the EVM described in this section should not be present in the product above the limit specified.

Section 6 - Hygiene

65. The Committee agreed to introduce in this section the same reference to pathogenic microorganisms and other deleterious substances as shown in section 6.2 of the standard for Cassava Flour.

Section 8 - Labelling, and Section 9 - Methods of Analysis and Sampling

66. The Committee accepted the recommendations of the Working Group as contained in Appendix VII to this report (see also para. 41). It encouraged the countries which produced this product and interested International Organizations, such as ARSO, to arrange for the collaborative testing of the method for the determination of total acidity of the extracted oil.

Status of the Standard

67. The Committee decided to advance the Proposed Draft Standard for Grated Desiccated Coconut to Step 5 of the Codex Procedure (see Appendix VI).

REPORT ON ACTIVITIES WITHIN FAO AND WHO COMPLEMENTARY TO THE WORK OF THE COMMISSION (Agenda Item 6)

68. The representatives of the two Organizations elaborated the various activities of relevance to Africa that had been taken in collaboration with Member Governments at the country, regional and global level (see document CX/AFRICA 88/9).

69. A plea was made by more than one delegation urging FAO and other concerned International Organizations to utilize the facilities of the Regional Training Centre for Rice Technology in Alexandria, developed a few years ago through an FAO Project, to train people from the African Region in the field of food analysis and food inspection. It was agreed that an assessment should be made of the suitability of these facilities and, if positive, funds should be sought to organize such training activities in the Centre.

70. Several countries expressed concern over the need for technical assistance for the repair and maintenance of laboratory equipment. This was particularly important in view of the new technologies being introduced, which, in turn, required the use of more sophisticated equipment, which required regular maintenance. The point was made that laboratory maintenance should be encouraged. In view of the importance of laboratory maintenance, it was suggested that consideration be given to the need to establish an African Regional Training Centre for this purpose. In the first instance, it was agreed that serious consideration should be given by the member countries of the Region to the project proposal elaborated by FAO on this subject and which is awaiting appropriate funding.

71. Concern was also expressed on the indiscriminate use of pesticides and veterinary drugs, as well as on the dumping of DDT in African countries, often by countries where the use of DDT was prohibited for use in agriculture.

72. The problems of locust control were also discussed in the context of health problems associated with the consumption of locusts which had previously been sprayed with organophosphorous insecticides. The Secretariat, while acknowledging these problems, referred to the Code of Conduct for the Distribution and use of Pesticides (prior informed consent), which was intended to assist in knowing what insecticides were intended to be sold in their respective countries.

73. It was further suggested that studies on food contamination by pesticide residues be undertaken in the African countries which have been affected by locust invasion, so as to monitor the situation and prevent possible food intoxication outbreaks.

74. Several countries expressed their appreciation for the activities of both FAO and WHO which had been undertaken in their countries. At the same time, both FAO and WHO

were urged to increase such technical cooperation in food safety/food control in member states of Africa. In response, the Secretariat explained that the initiative for such a request lay with the member states themselves, who should initiate such requests. Both FAO and WHO could assist in the formulation of such requests for both multilateral and bilateral assistance.

In conclusion, the Chairman congratulated both Organizations for the wide range of activities being undertaken to facilitate the development of food safety and food control infrastructures in Africa.

REPORT ON WORK OF ARSO IN THE FIELD OF FOOD STANDARDS: HARMONIZATION OF ACTIVITIES
(Agenda Item 7)

75. The Committee had before it document CX/AFRICA 88/10 which was a paper prepared by an FAO Consultant, Mr. G.O. Baptist. In introducing the paper, as a member of the Secretariat, Mr. Baptist reviewed the objectives and work of ARSO, especially those of ARSO/TC-2 - Agriculture and Food Products. The Committee was informed that, aside from elaborating African Regional Standards, ARSO also rendered assistance to Member States in various fields, and was developing a satisfactory documentation and information system.

76. The Committee was informed that the mandate of ARSO which derived from the Lagos Plan of Action, as it related to food, was similar in scope to the objectives of the Codex Alimentarius Commission. There might, therefore, be some overlap and conflict in the activities of the two bodies. Reference was also made to earlier attempts to resolve this issue.

77. The Secretariat explained further that, although ARSO was a regional body and had responsibility to Africa, it was also developing standards for foods traded internationally. For foods, whether in regional or international trade, there should be only one standard. The existence of two differing standards for one and the same food moving in trade would lead to confusion and could represent a non-tariff barrier to trade.

78. The Committee was, therefore, invited to discuss the issues involved and to consider the proposals made in the paper for the harmonization of the work of the two organizations.

79. The delegation of Egypt remarked that the information provided in the paper was very valuable, and that the work of ARSO was important to Africa.

80. The delegation of Senegal agreed that ARSO and Codex should coordinate their efforts in order to avoid duplication. He stated that ARSO had also been considering the same issues. He suggested that one of the ways of forging understanding and cooperation would be that each organization should not embark on standardization of a product already standardized or in the process of being standardized by the other. He urged ARSO to take advantage of the wealth of information available to the Codex Alimentarius Commission.

81. He informed the Committee that ARSO was developing a documentation and information system which would enable it to serve as a resource centre (Data Bank) for information. He also stated that ARSO was much more flexible in the elaboration of its standards than Codex, and urged Codex to consider this.

82. The delegation of Senegal further suggested that the Coordinator for Africa should hold dialogues with the Secretary General of ARSO on this and other related issues.

83. The delegations of Morocco and Algeria also addressed the Committee and, supported by other delegations, urged the Committee to identify ways of overcoming the issues of overlap and conflict. There was concensus of opinion that the two Organizations should meet to discuss and agree on a coordinated programme of activities to the benefit of Africa.

84. The delegation of Egypt said that it was important to set a target date within which the suggested meeting should be held.

85. In conclusion, the Committee endorsed the recommendations in paper CX/AFRICA 88/10 and further directed the Secretariat to arrange a bilateral meeting with ARSO as early as possible where the question of collaboration should be discussed and resolved.

REGIONAL PROBLEMS IN RELATION TO NON-TARIFF BARRIERS (Agenda Item 8)

86. The Committee had before it working paper CX/AFRICA 88/11 prepared by the Secretariat. The paper made reference to the view of the Commission (paras. 140-141, ALINORM 87/39) that national labelling requirements, additional to those included in the Codex General Standard for the Labelling of Prepackaged Foods, would create trade barriers. The Commission had urged Governments to adopt the Codex General Standard and to keep differences to an absolute minimum, especially those of detail and minutiae. The Secretariat also informed the Committee that the Codex General Standard required Governments, notifying their acceptance of the labelling provision included in Codex Standards, to indicate different or additional labelling requirements. These were other potential technical barriers to trade which should be discussed.

87. The delegation of Egypt, supported by the delegation of Senegal, expressed the opinion that misleading or fraudulent labelling was a frequent occurrence and that such a practice also had the effect of causing a disturbance to trade. Some delegations held the view that lack of harmonization in labelling requirements need not represent a trade barrier, although it was recognized that divergence in labelling requirements caused unnecessary complication for manufacturers. Labelling, and especially claims made on labels about the identity or quality of the food, the presence of additives, etc., represented a problem of food control and consumer information.

88. It was suggested that information be collected by the Secretariat on cases of mislabelling and difficulties in trade due to labelling so that the question could be further discussed at the next Session.

89. The Committee agreed that there was a need for accurate and honest labelling and that particular attention should be paid to exported products. Harmonization of labelling and other technical criteria in Codex Standards should be vigorously promoted. Countries in Africa should make all efforts to adopt and enforce Codex Standards. It was also agreed that the question of technical barriers to trade should be further discussed by the Committee at its next Session on the basis of information received from countries in the Region of Africa.

PROPOSED GUIDELINES FOR SETTING UP NATIONAL CODEX COMMITTEES OR OTHER INFRASTRUCTURES FOR COORDINATION OF NATIONAL POSITIONS ON FOOD STANDARD QUESTIONS (Agenda Item 9)

90. The Committee had before it paper CX/AFRICA 88/12, prepared by the FAO Consultant, Mr. G.O. Baptist. In introducing the paper, as a member of the Secretariat, Mr. Baptist highlighted the efforts of the Codex Alimentarius Commission, especially in its attempt to be of assistance to developing nations.

91. The paper pointed to the discouraging response by developing nations, including those of the Region, in taking full advantage of the available opportunities. The lack of coordination at the national level in Codex activities was due in part to inactive Codex Contact Points and/or National Codex Committees (NCCs), or the non-existence of both organs.

92. The proposed guidelines suggested possible locations of Codex Contact Points, and the composition and administration of the National Codex Committee. The paper also listed other activities which have bearing on the work of Codex to which the NCC could address itself.

93. The delegation of Egypt thanked the Secretariat for the excellent paper and reported that Egypt had established its NCC as far back as 1975. Its composition was

multidisciplinary and of highly qualified persons. The NCC held monthly meetings in which Codex work was discussed. At present, the NCC comprised 14 subcommittees and there was a proposal to increase these to 24, due to the increase in work load of the NCC.

94. The delegation indicated, however, that sometimes Codex correspondence was not received in time to enable the Committee to react on schedule. It recommended that Codex papers be addressed to the NCC through the Egyptian Organization for Standardization and Quality Control whose office cooperates closely with the NCC. The delegation hoped to adopt some of the suggestions in the paper such as the establishment of a separate body as Contact Point. It also stressed the need for technical cooperation among African countries.

95. The delegation of Senegal also expressed appreciation for the paper and agreed that the establishment of Codex Contact Points was vital to the work of Codex. However, experience had shown that in some countries Contact Points did not exist or were not performing effectively. There was often no link between the Codex Contact Point and National establishments such as Ministries and Institutions relevant to the work of Codex. The delegation of Senegal, therefore, urged close collaboration at the national level between the Contact Points, the NCCs and relevant Ministries. He further suggested that the Coordinator should visit Codex Contact Points to check on their existence and effectiveness.

96. The delegation of Morocco supported the views of Senegal and added that there ought to be continuity in representation at Codex meetings. This would make it possible for representatives to make effective contributions during discussions. He agreed that a NCC must be established if a member nation wished to make impact on Codex activities. He felt that the designation of a Ministry or an individual as the Codex Contact Point was unsatisfactory. In some cases, the change in location of the individual resulted in a total collapse of communication as far as Codex work was concerned.

97. The delegation of Kenya offered additional reasons for the non-performance of some nations in Codex work. It mentioned the lack of knowledge by decision makers in the work of Codex and urged the Organizations to make these known to Governments. It also identified financial constraints in meeting costs of travel to attend meetings. It suggested that richer nations might wish to finance and hold meetings in poorer countries. It further suggested the involvement of industries and retired technical officers in Codex activities. It advised the Secretariat to endeavour to send out in good time Codex texts which required response by Governments.

98. The delegation of Algeria, in its contribution, informed the Committee that Algeria would establish its National Codex Committee before the end of 1988, and reiterated the views expressed by the earlier speakers and supported the holding of seminars/workshops on a sub-regional basis.

99. The Chairman, in summing-up the debate, commented on the poor attendance at the meeting. He requested the activation of Codex Contact Points and National Codex Committees and requested the Secretariat to evaluate the NCCs and, where necessary, advise on their re-location and composition. The Chairman also said that the NCC should utilize expertise available to it, and endeavour to hold regular meetings. In addition, the Chairman urged FAO, WHO and other UN Agencies to continue to assist developing nations even more on a TCDC basis.

100. The Committee registered its appreciation for the excellent paper and directed that the guidelines be updated in the light of comments made and be circulated to governments. Member countries were requested to report on the situation in their countries by the next meeting of the Committee.

MONITORING OF NATIONAL POLICIES, PROGRAMMES, SERVICES AND INSTITUTIONS RELATED TO FOOD SAFETY AND FOOD CONTROL IN AFRICA (Agenda Item 10)

101. The participants of the Codex Coordinating Committee for Africa were reminded that, at the 7th Session, it had been agreed to discontinue the practice of requesting the

presentation of country information on food safety/food control activities. Subsequent to this, a list of indicators had been developed by WHO for consideration by the Regional Coordinating Committee. It was intended that these indicators should form the basis for agreed actions to monitor national food control and food control activities.

102. In this context, the Committee was requested to consider introducing the topic as a permanent item on its agenda, thereby accepting the concept of Codex being used as a structure for improving the role of monitoring and evaluation in the promotion and development of national programmes for food safety. It was proposed that the indicators presented should, in the light of comments received from countries, provide the basis for the collection of information on a regular basis. Such information, after analysis, would enable the Secretariat to report back to subsequent sessions of the Committee on progress made in the area of food safety.

103. It was concluded that monitoring of national policies, programmes, services and institutions would provide a useful tool in facilitating the development of food safety/food control activities in the countries of Africa.

104. Concerning responsibilities for the collection of analysis and reporting the responses from countries in Africa, the Committee was informed that this would be undertaken by WHO. The subsequent findings would be presented at the 9th Session of the Codex Coordinating Committee for Africa.

NOMINATION OF COORDINATOR FOR AFRICA (Agenda Item 11)

105. The Committee had before it document CX/AFRICA 88/14. The current Coordinator for Africa, Mr. Tawfic Zagloul Mourad (Egypt), was serving his first term of office which would end at the conclusion of the Eighteenth Session of the Commission in 1989. Having served only one term of office, Mr. Zagloul was eligible for re-appointment as Coordinator for Africa for the next succeeding term.

106. The delegation of Senegal proposed that Mr. Zagloul be nominated for appointment as Coordinator for Africa to serve from the end of the Eighteenth to the end of the Nineteenth Session of the Commission. The nomination was seconded by several delegations and received the unanimous support of the Committee. The Committee expressed its appreciation to Mr. Zagloul and to the Government of Egypt for offering to host the next session.

FUTURE WORK AND OTHER BUSINESS (Agenda Item 12)

107. The Committee agreed that the following represented its on-going and future work:

1. Study of the existing food control infrastructures in the Region, and ways and means of developing a strategy for increasing awareness, at a high level, of the need to strengthen the infrastructures in the interest of increasing food safety availability and promoting food exports;
2. promotion of training facilities for food inspection;
3. promotion of safe food through primary health care;
4. consideration of reports on Codex activities generally, and especially pesticides and their residues in food;
5. consideration of Islamic slaughtering practices;
6. identification of food (processed foods, fresh produce) of interest to the Region with a view to the elaboration of world-wide Codex Standards;
7. recommendations on and measures taken by countries of the Region with respect to aflatoxins in food and feed;

8. consideration of the report on developments concerning the establishment of an African Regional Data Bank on standardization, certification and quality control;
9. monitoring the implementation of the Code of Ethics in International Trade in Foods;
10. consideration of reports on street vending of foods in Africa and other regions;
11. consideration of guidelines for setting up of National Codex Committees and progress report on action taken in Africa;
12. report on collaboration with ARSO;
13. examination of non-tariff trade barriers with special emphasis on export trade;
14. monitoring national policies, programmes, services and institutions related to food safety;
15. establishment of African Regional Standards for:
 - (a) cassava flour
 - (b) grated desiccated coconut
 - (c) pearl millet grains (other than Senegalese variety)
 - (d) cous-cous (Algeria requested to prepare the first draft).

108. The Secretariat informed the Committee that the membership of the African Region had risen to 42 following Rwanda and Equatorial Guinea having become members of the Commission. The Committee welcomed the new members. It was agreed that the Coordinator should write to the remaining countries in the Region of Africa (ie. Angola, Comoros, Mali, Mauritania, Namibia, Niger, Sao Tome and Principe, and Somalia) and invite them to become members, pointing to the advantages to be gained from such membership.

109. The Committee was informed that the next (ninth) session of the Committee would be held in 1990. The date and place would be determined by the 18th Session of the Commission in 1989.

110. The question of adulteration of coffee was raised. The delegation of Morocco indicated that methods were available in its country for testing adulteration. On request such methods would be made available.

111. In answer to a question by the delegation of Egypt, the Secretariat informed the Committee of work being carried out on standards for margarine, butter fat, packaging materials and chemicals used in food processing. As regards specifications of water, air and waste treatment and disposal in food manufacturing facilities, the Committee noted the various Codex Codes of Hygiene and the WHO guidelines on drinking water. No work was being contemplated by Codex on the physical or dimensional aspects of packaging materials or their quality specifications. The delegation of Egypt also drew attention to contamination of olive oils with trichloroethylene and wished to be informed about suitable methods of analysis.

112. The Representatives of FAO and WHO, in response to a request by the Chairman, reported on a Joint FAO/WHO Meeting on Food Safety and Import/Export Quality Control for Africa, Cairo, 27-28 November 1988. They explained that the convening of the Joint Meeting had been timed to precede the 8th Session of the Codex Coordinating Committee for Africa so as to encourage participants' attendance at the latter meeting. Following presentation of the salient conclusions and recommendations of the meeting, the delegation of Kenya expressed the appreciation of the participants for these activities, and the wish that a similar seminar on food safety/food control be organized just prior to the 9th Session of the Codex Coordinating Committee for Africa. The delegation also expressed the hope that both FAO and WHO would organize national seminars on food safety/food control in countries of Africa. The Secretariat promised to explore ways and means to organize such meetings.

SUMMARY STATUS OF WORK

<u>Subject/Standard</u>	<u>Step</u>	<u>Action to be taken by:</u>	<u>Document Reference</u>
- Amendments to the Codex African Regional Standard for Gari	-	CAC	paras. 40-43, App. II, ALINORM 89/28
- Draft African Regional Standard for Whole and Decorticated Pearl Millet Grains	8	CAC	paras. 44-50, App. III, ALINORM 89/28
- Draft African Regional Standard for Pearl Millet Flour	8	CAC	paras. 51-56, App. IV, ALINORM 89/28
- Proposed Draft African Regional Standard for Cassava Flour	5	CAC	paras. 57-60, App. V, ALINORM 89/28
- Proposed Draft African Regional Standard for Grated Desiccated Coconut	5	CAC	paras. 61-67, App. VI, ALINORM 89/28
- Islamic Requirements for Foods of Animal Origin (slaughtering practices)	-	National and International Bodies; CC for Africa	paras. 23-24, ALINORM 89/28
- Code of Hygienic Practice for Handling Street-vended Foods	-	Regional FAO/ WHO meetings; CC for Africa	paras. 27-29, ALINORM 89/28
- Identification of non-tariff barriers to African food trade	-	CC for Africa	paras. 86-89, ALINORM 89/28
- Guidelines for setting up National Codex Committees	-	Countries in the Region of Africa; Codex Secretariat CC for Africa	paras. 90-100, ALINORM 89/28
- Monitoring national policies, structures, services and institutions related to food safety and food control in Africa	-	WHO; Codex Secretariat; CC for Africa	paras. 101-104, ALINORM 89/28
- Identification of food products for standardization of interest to the Region of Africa	-	Countries in the Region of Africa; CC for Africa	paras. 16-17, 107, ALINORM 89/28
- Implementation of the Code of Ethics for International Trade in Food, NB: see also future work in para. 107	-	- " -	para. 12, ALINORM 89/28

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PROPOSED AMENDMENTS TO CODEX STANDARD FOR GARI (CODEX STAN 151-1985) 1/

7. LABELLING

In addition to Sections 1, 2, 3, 4, 5, 7 and 8 of the Codex General Standard for the Labelling of Pre-packaged Foods 2/ (Ref. CODEX STAN 1-1985), the following specific provisions apply:

7.1 Name of the Product

7.1.1 The name of the product to be shown on the label shall be "gari" preceded or followed by the common or ordinary name legally accepted in the country where the product is sold. The name shall show the size of the grain in accordance with the descriptions contained in Section 2.2.

7.1.2 Where ingredients have been added in accordance with Section 3.6 of this Standard, the label shall indicate in close proximity to the name of the product that the product has been enriched and the ingredient or ingredients used for enrichment.

7.2 List of Ingredients

7.2.1 The declaration of the list of ingredients shall be in accordance with Sections 4.2.1, 4.2.2 and 4.2.3 of the General Standard except that in the case of added vitamins and added minerals, these ingredients shall be arranged as separate groups for vitamins and minerals, respectively, and within these groups the vitamins and minerals need not be listed in descending order of proportion.

7.2.2 The declaration of the added fats and oils shall be in accordance with Sections 4.2.2.1 and 4.2.2.2 of the Codex General Standard.

7.3 Net Weight

The declaration of net contents shall be in accordance with Sections 4.3.1 and 4.3.2 of the General Standard.

7.4 Name and Address

The declaration of the name and address shall be in accordance with Section 4.4 of the General Standard.

7.5 Country of Origin

The declaration of the country of origin shall be in accordance with Sections 4.5.1 and 4.5.2 of the General Standard.

7.6 Lot Identification

The declaration of lot identification shall be in accordance with Section 4.6.1 of the General Standard.

1/ See paras. 40-43

2/ Hereafter referred to as the "General Standard"

7.7 Date Marking and Storage Instructions

The declaration of date marking and storage instructions shall be in accordance with Sections 4.7.1 and 4.7.2 of the General Standard.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling

9.1.1 Instructions for drawing primary samples according to ISO 2170-1972 (Cereals and Pulses) or ICC Method of Sampling No. 101-1960 (Sampling of Milled Products).

9.1.2 The size of the sample to be taken from a homogeneous lot should be in accordance with Table 3 of the Instructions on Codex Sampling Procedures (CX/MAS 1-1987, Appendix V).

9.1.3 For all determinations the laboratory sample should be prepared according to the variables plan for proportion defective (CX/MAS 1-1987, Appendix IV).

9.1.4 For all determinations, except granularity, analysis should be performed on the "blended bulk sample".

9.1.5 In the case of granularity (ie. to verify grain size as declared on the label) the determination of grain size in consignments of prepackaged products, should be on individual packages.

9.5 Determination of Hydrocyanic acid (Type II Method)

Method to be selected.

9.6 Determination of Acidity (Type I Method)

Method to be elaborated.

9.8 Determination of Extraneous Vegetable Matter (EVM)

To be deleted.

DRAFT AFRICAN REGIONAL STANDARD FOR WHOLE AND DECORTICATED PEARL MILLET GRAINS
(Advanced to Step 8 of the Codex Procedure)

1. SCOPE

This standard applies to whole and decorticated pearl millet, Pennisetum americanum L., Senegalese varieties "souna" and "sanio".

2. DESCRIPTION

2.1 Definition of the Product

2.1.1 Pearl millet grains shall be whole or decorticated and suitably dried if necessary. They shall have the characteristics of the species Pennisetum americanum L..

2.1.2 Whole Grains

These are grains of pearl millet obtained as such after proper threshing with no mechanical treatment.

2.1.3 Decorticated Grains

These are grains of pearl millet from which outer parts, amounting to 20-22% of the weight of the whole grains have been removed in an appropriate manner using mechanical treatment (for example, simple abrasion).

2.2 Appearance

Pearl millet grains may be brown, white or greenish.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 General Provisions

3.1.1 Millet grains shall not have abnormal odour or taste.

3.1.2 Millet grains shall have uniform colour appropriate to the species. They shall be clean.

3.2 Analytical Characteristics

3.2.1 Moisture Content

The moisture content of decorticated or whole millet grains shall not exceed 13 percent m/m on the dry matter.

3.2.2 Weight of One Thousand Grains

(a) For whole millet grains the value shall be between 5.0 and 10.0 g.

(b) For decorticated millet grains the value shall be between 4.0 and 8.0 g.

3.2.3 Weight of 1 litre of Grains

The weight of 1 litre of millet grains shall be between 750 and 820 g.

3.2.4 Ash

The ash content of decorticated millet grains shall be between 0.8 and 1.0 percent m/m on the dry matter (Section 8.3).

3.2.5 Protein Content

The protein content of millet grains shall not be less than 9 percent m/m on the dry matter (Section 8.5).

3.2.6 Degree of Decortication

The degree of decortication of pearl millet grains shall not exceed 20 percent.

3.2.7 Crude Fibre Content

- (a) For whole millet grains the crude fibre content shall be between 3.0 and 4.5 percent m/m on the dry matter (Section 8.4).
- (b) For decorticated millet grains the crude fibre content shall not exceed 2.0 percent m/m on the dry matter (Section 8.4).

3.2.8 Fat Content

- (a) For whole millet grains the fat content shall be between 3.5 and 6.0 percent m/m on the dry matter (Section 8.6).
- (b) For decorticated millet grains the fat content shall be between 2.0 and 4.0 percent m/m on the dry matter (Section 8.6).

3.2.9 Impurities

By "impurities" is meant: extraneous vegetable matter, shrivelled grains (grains which have not reached normal maturity), altered grains, etc. The maximum permitted levels are as follows:

- (a) the content of impurities in whole grain shall not exceed 2.0 percent by weight;
- (b) the content of impurities in decorticated grain shall not exceed 0.5 percent by weight;
- (c) whole and decorticated grains shall be practically free from dirt, animal debris, mineral particles and diseased grains.

4. CONTAMINANTS

Where pesticides or other authorized chemicals are used for pest control in millet stocks, the greatest care is recommended in the choice of these substances and in the method of application to avoid the risk of contaminating the millet grains with toxic residues. The maximum limits for pesticide residues are those recommended by the Codex Alimentarius Commission (Codex Alimentarius Volume XIII, Codex Maximum Limits for Pesticide Residues).

5. HYGIENE

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

- 5.2 When tested by appropriate methods of sampling and examination, the product:
- (a) shall be substantially free from pathogenic microorganisms;
 - (b) shall be substantially free from substances originating from microorganisms in amounts which may represent a hazard to health; and
 - (c) shall not contain any other poisonous or deleterious substances in amounts which may represent a hazard to health.

6. PACKAGING, TRANSPORT AND STORAGE

6.1 Pearl millet shall be packaged, transported or stored in containers which will safeguard the hygienic, technological and nutritional qualities of the product.

6.2 If the product is packaged in bags, these shall be clean, strong and carefully sewn. The bags and their internal lining shall be prepared from material which does not represent any danger to human health. This material shall not affect the product. Marks shall be printed using an ink of food quality or paint not containing lead. Under no condition shall these marks come into contact with the product.

7. LABELLING

In addition to Sections 1, 2, 3, 4, 5, 7 and 8 of the Codex General Standard for the Labelling of Pre-packaged Foods ^{1/} (Ref. CODEX STAN 1-1985), the following specific provisions apply:

7.1 Name of the Product

The name of the product to be shown on the label shall be "milled grains" for non-decorticated millet or "decorticated millet grains".

7.2 List of Ingredients

The declaration of the list of ingredients shall be in accordance with Sections 4.2.1 and 4.2.2 of the General Standard.

7.3 Net Contents

The declaration of net contents shall be in accordance with Sections 4.3.1 and 4.3.2 of the General Standard.

7.4 Name and Address

The declaration of the name and address shall be in accordance with Section 4.4 of the General Standard.

7.5 Country of Origin

The declaration of the country of origin shall be in accordance with Sections 4.5.1 and 4.5.2 of the General Standard.

7.6 Lot Identification

The declaration of lot identification shall be in accordance with Section 4.6.1 of the General Standard.

^{1/} Hereafter referred to as the "General Standard"

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Sampling

8.1.1 Instructions for drawing primary samples according to ISO 2170-1972 (Cereals and Pulses) or ICC Method of Sampling No. 101-1960 (Sampling of Milled Products).

8.1.2 The size of the sample to be taken from a homogeneous lot should be in accordance with Table 3 of the Instructions on Codex Sampling Procedures (CX/MAS 1-1987, Appendix V).

8.1.3 For all determinations the laboratory sample should be prepared according to the variables plan for proportion defective (CX/MAS 1-1987, Appendix IV).

8.1.4 For all determinations analysis should be performed on the "blended bulk sample".

8.2 Determination of Moisture (Type I Method)

According to ICC Standard Method No. 109.

8.3 Determination of Ash (Type I Method)

According to ISO Method No. 2171-1972.

8.4 Determination of Crude Fibre (Type I Method)

According to ISO Method No. 5498-1981.

8.5 Determination of Protein (Type I Method)

According to AOAC Method XIV (1984) 14.026.

8.6 Determination of Fat (Type I Method)

According to AOAC Method XIV (1984), 14.066, 7.062.

DRAFT AFRICAN REGIONAL STANDARD FOR PEARL MILLET FLOUR
(Advanced to Step 8 of the Codex Procedure)

1. SCOPE

1.1 This standard applies to flour destined for human consumption which is obtained from pearl millet Pennisetum americanum L., Senegalese varieties "souna" and "sanio".

1.2 This standard does not apply to grits or coarse grain obtained from pearl millet.

2. DESCRIPTION

The flour is the product destined for human consumption which is obtained from pearl millet grains (Pennisetum americanum L.) through a process of industrial milling during which the germ is removed to a large extent and the endosperm is reduced to a sufficiently fine powder.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 General Provisions

3.1.1 The millet from which the flour is obtained shall be suitably decorticated, of sound and commercial quality, free from abnormal odour and taste.

3.1.2 The degree of extraction of the flour shall be between 78 and 81 percent.

3.1.3 Particle size of the flour

Using a standard method of sifting, the whole of the product shall pass through a sieve the dimension of the mesh of which is:

- (a) diameter of 0.5 mm for "fine" flour;
- (b) diameter of 1 mm for "medium" flour.

3.2 Analytical characteristics

3.2.1 Moisture content

Moisture content shall not exceed 13 percent m/m on the dry matter (Section 9.2).

3.2.2 Ash

Ash content shall be between 0.8 and 1.0 percent m/m on the dry matter (Section 9.3).

3.2.3 Protein content

Protein content shall not be less than 8.5 percent m/m on the dry matter (Section 9.5).

3.2.4 Fat content

Fat content shall not exceed 5.0 percent m/m on the dry matter (Section 9.7).

3.2.5 Crude fibre content

Crude fibre content shall not exceed 1.5 m/m on the dry matter (Section 9.4).

3.2.6 Colour

Colour shall be between 18 and 30 Kent-Jones units (Section 9.6).

4. FOOD ADDITIVES

Pearl millet flour shall not contain any food additives.

5. CONTAMINANTS

Flour manufacturing practices shall avoid contamination by pesticides or other chemical substances utilised to protect millet grains in production or storage areas or in the disinfection of the manufacturing premises or equipment. Maximum limits for pesticide residues are those recommended by the Codex Alimentarius Commission (Codex Alimentarius, Volume XIII).

6. HYGIENE

6.1 It is recommended that millet flour be prepared in accordance with the Recommended International Code of Practice, General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.1).

6.2 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be substantially free from pathogenic microorganisms;
- (b) shall be substantially free from substances originating from microorganisms in amounts which may represent a hazard to health; and
- (c) shall not contain any other poisonous or deleterious substances in amounts which may represent a hazard to health.

7. PACKAGING, TRANSPORT AND STORAGE

7.1 Millet flour shall be packaged, transported or stored in containers which will safeguard the hygienic, nutritional and organoleptic qualities of the product.

7.2 The packaging shall be clean, strong, dry and impervious. The packaging material shall not transfer to the flour any toxic substance or undesirable odour or taste. Marks shall be printed using an ink of food quality or paint not containing lead. Under no condition shall these marks be in contact with the flour.

8. LABELLING

In addition to Sections 1, 2, 3, 4, 5, 7 and 8 of the Codex General Standard for the Labelling of Pre-packaged Foods ^{1/} (Ref. CODEX STAN 1-1985), the following specific provisions apply:

8.1 Name of the Product

The name of the product to be shown on the label shall be "pearl millet flour" preceded or followed by the common or ordinary name legally accepted in the country where the product is sold. The name shall show the particle size of the flour in accordance with the descriptions contained in Section 3.1.3.

^{1/} Hereafter referred to as the "General Standard".

8.2 List of Ingredients

The declaration of the list of ingredients shall be in accordance with Sections 4.2.1 and 4.2.2 of the General Standard.

8.3 Net Contents

The declaration of net contents shall be in accordance with Sections 4.3.1 and 4.3.2 of the General Standard.

8.4 Name and Address

The declaration of the name and address shall be in accordance with Section 4.4 of the General Standard.

8.5 Country of Origin

The declaration of the country of origin shall be in accordance with Sections 4.5.1 and 4.5.2 of the General Standard.

8.6 Lot Identification

The declaration of lot identification shall be in accordance with Section 4.6.1 of the General Standard.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling

9.1.1 Instructions for drawing primary samples according to ISO 2170-1972 (Cereals and Pulses) or ICC Method of Sampling No. 101-1960 (Sampling of Milled Products).

9.1.2 The size of the sample to be taken from a homogeneous lot should be in accordance with Table 3 of the Instructions on Codex Sampling Procedures (CX/MAS 1-1987, Appendix V).

9.1.3 For all determinations the laboratory sample should be prepared according to the variables plan for proportion defective (CX/MAS 1-1987, Appendix IV).

9.1.4 For all determinations, except particle size of the flour, analysis should be performed on the "blended bulk sample".

9.1.5 For verification of size of flour as declared on the label, determinations in consignments of prepackaged products should be on individual packages.

9.2 Determination of Moisture (Type I Method)
According to ICC Standard Method No. 109.

9.3 Determination of Ash (Type I Method)
According to ISO Standard 2171-1972.

9.4 Determination of Crude Fibre (Type I Method)
According to ISO Standard 5498-1981.

9.5 Determination of Protein (Type I Method)
According to AOAC Method XIV (1984), 14.026.

- 9.6 Determination of Colour (Type I Method)
According to the method of Kent-Jones and Martin (Kent-Jones et.al., 1956)
1/
- 9.7 Determination of Fat (Type I Method)
According to AOAC Method XIV (1984), 14.066, 7.062.

1/ The Secretariat is clarifying the exact nature of the procedure to be used.

PROPOSED DRAFT AFRICAN REGIONAL STANDARD FOR EDIBLE CASSAVA FLOUR
(Advanced to Step 5 of the Codex Procedure)

1. **SCOPE**

This standard applies to cassava flour intended for human consumption.

2. **DESCRIPTION**

2.1 **Definition of the product**

Edible cassava (Manihot esculenta Crantz) flour is the product prepared from dried cassava chips or paste by a pounding, grinding or milling process, followed by sifting to separate the fibre from the flour. In case of edible cassava flour prepared from bitter cassava, detoxification is carried out by soaking the tubers in water for a few days, before they undergo drying in the form of whole, pounded tuber (paste) or in small pieces.

2.2 **Classification**

Edible cassava flour is classified into two categories, as follows:

(a) **"Fine" cassava flour**

Edible cassava flour of which not less than 90 percent by weight shall pass easily through a sieve of 0.60 mm aperture size (Section 9.2).

(b) **"Coarse" cassava flour**

Edible cassava flour of which not less than 90 percent by weight shall pass easily through a sieve of 1.20 mm aperture size (Section 9.2).

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 **Raw materials**

The cassava tuber from which the edible cassava flour is milled shall be peeled, clean and in good physiological condition.

3.2 **Organoleptic properties**

The colour, taste and odour of edible cassava flour shall be characteristic of the product.

3.3 **Analytical characteristics**

3.3.1 **Hydrocyanic Acid Content**

The total hydrocyanic acid content of edible cassava flour shall not exceed 10 mg/kg (Section 9.5).

3.3.2 **Moisture content**

The moisture content of edible cassava flour shall not exceed 13 percent m/m (Section 9.3).

3.3.3 **Crude fibre content**

The crude fibre content of edible cassava flour shall not exceed 2 percent m/m (Section 9.6).

3.3.4 Ash

The ash content of edible cassava flour shall not exceed 3 percent m/m (Section 9.4).

4. FOOD ADDITIVES

No food additive shall be added to edible cassava flour.

5. CONTAMINANTS

Edible cassava flour shall be prepared with special care under good manufacturing practices, so that residues of those pesticides which may be required in the production, storage, or processing of the cassava, cassava chips, cassava flour, or the premises and equipment used for processing do not remain, or, if technically unavoidable, are reduced to the maximum extent possible.

6. HYGIENE

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

6.2 When tested by appropriate methods of sampling and examination the product:

- (a) shall be substantially free from pathogenic microorganisms;
- (b) shall be substantially free from substances originating from microorganisms in amounts which may represent a hazard to health;
and
- (c) shall not contain any other poisonous or deleterious substances in amounts which may represent a hazard to health.

7. PACKAGING, TRANSPORT AND STORAGE

7.1 Edible cassava flour shall be packaged, transported or stored in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

7.2 The packaging material shall be such as to protect the product against bacteriological and other contamination, it shall protect the product as far as possible against any infiltration of moisture, rehydration and against leakage. The packaging material shall not impart any odour, taste, or colour or any other extraneous property to the product and shall not result in contamination of the product with substances of which the packaging material is made.

8. LABELLING

In addition to Sections 1, 2, 3, 4, 5, 7 and 8 of the Codex General Standard for the Labelling of Pre-packaged Foods ^{1/} (Ref. CODEX STAN 1-1985), the following specific provisions apply:

8.1 Name of the Product

The name of the product to be shown on the label shall be "edible cassava flour" preceded or followed by the common or ordinary name legally accepted in the country where the product is sold. The name shall show the particle size of the flour in accordance with the descriptions contained in Section 2.2.

^{1/} Hereafter referred to as the "General Standard"

8.2 Net Contents

The declaration of net contents shall be in accordance with Sections 4.3.1 and 4.3.2 of the General Standard.

8.3 Name and Address

The declaration of the name and address shall be in accordance with Section 4.4 of the General Standard.

8.4 Country of Origin

The declaration of the country of origin shall be in accordance with Sections 4.5.1 and 4.5.2 of the General Standard.

8.5 Lot Identification

The declaration of lot identification shall be in accordance with Section 4.6 of the General Standard.

8.6 Date Marking and Storage Instructions

The declaration of date marking and storage instructions shall be in accordance with Sections 4.7.1 and 4.7.2 of the General Standard.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling

9.1.1 Instructions for drawing primary samples according to ISO 2170-1972 (Cereals and Pulses) or ICC Method of Sampling No. 101-1960 (Sampling of Milled Products).

9.1.2 The size of the sample to be taken from a homogeneous lot should be in accordance with Table 3 of the Instructions on Codex Sampling Procedures (CX/MAS 1-1987, Appendix V).

9.1.3 For all determinations the laboratory sample should be prepared in accordance with the variables plan for proportion defective (CX/MAS 1-1987, Appendix IV).

9.1.4 For all determinations, except particle size of flour (Section 2.2), analysis should be performed on the "blended bulk sample".

9.1.5 In order to verify granularity (ie. to verify particle size of flour declared on the label) (Sections 2.2 and 7.1), determinations in consignments of prepackaged products should be on individual packages.

9.2 Determination of Granularity (Type I Method)
According to ISO 259-1973, Test sieving.

9.3 Determination of Moisture (Type I Method)
According to ISO 712-1979 Cereals and Cereal Products - Determination of Moisture (routine method).

9.4 Determination of Ash (Type I Method)
According to ISO 2171-1972 Cereals, Pulses and Derived Products - Determination of Ash.

9.5 Determination of Total Hydrocyanic Acid
Method to be selected.

9.6 Determination of Crude Fibre (Type I Method)
According to ISO/DIS 5498 - Determination of Crude Fibre Content.

PROPOSED DRAFT AFRICAN REGIONAL STANDARD FOR GRATED DESICCATED COCONUT
(Advanced to Step 5 of the Codex Procedure)

1. SCOPE

This standard applies to desiccated coconut.

2. DESCRIPTION

2.1 Definition of the product

Desiccated coconut is the finished product obtained from coconut (*Cocos nucifera* L.). The processing consists of de-husking, halving, peeling, milling, drying and sifting. The product is initially produced in a range of particle sizes.

2.2 Classification

Desiccated coconut is classified (Section 9.2) for the purposes of commercialization into four types as follows:

- (a) "Extra-fine" desiccated coconut
This is desiccated coconut of which not less than 90 percent of the weight shall pass easily through a sieve with square apertures of 0.85 mm, but of which maximum 25 percent of the weight passes through a sieve of 0.50 mm aperture size.
- (b) "Fine" desiccated coconut
This is desiccated coconut of which not less than 80 percent of the weight shall pass easily through a sieve of square aperture size of 1.40 mm, but of which maximum 20 percent of the weight passes through a sieve of 0.71 mm square aperture size.
- (c) "Medium" desiccated coconut
This is desiccated coconut of which not less than 90 percent of the weight shall pass easily through a sieve of square aperture size of 2.80 mm, but of which maximum 20 percent of the weight passes through a sieve of 1.40 mm square aperture size.
- (d) Unclassified desiccated coconut
Desiccated coconut which has not been classified according to particle size.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw materials

3.1.1 Desiccated coconut shall be prepared from white meat obtained from the whole nut.

3.1.2 The fruit shall be wholesome and free of disease.

3.2 Organoleptic properties

3.2.1 The colour shall be pure white.

3.2.2 The taste shall be characteristic of the product without off-flavours due to deterioration or absorption of extraneous substances.

3.2.3 The odour shall be characteristic of the product which shall not be mouldy, fermented or rancid.

3.3 Analytical characteristics

3.3.1 Total acidity of extracted oil

The total acidity of extracted oil from desiccated coconut shall not be more than 0.15 percent m/m, measured as lauric acid (Section 9.3).

3.3.2 Moisture

The water content of desiccated coconut shall not exceed 3.5 percent m/m (Section 9.4).

3.3.3 Oil Content

The oil content of desiccated coconut shall not be less than 65% m/m (Section 9.5).

3.3.4 Ash

The ash content shall not exceed 2.2 percent m/m (Section 9.6).

3.3.5 Extraneous Vegetable Matter

The extraneous vegetable matter consisting exclusively of fragments of shell, fibre, peel and burnt particles shall not exceed 15 fragments per 100 g (Section 9.7).

4. FOOD ADDITIVES

No food additives shall be permitted in desiccated coconut.

5. CONTAMINANTS

Where pesticides or other authorized chemicals are used against insects, rodents or other pests, the greatest care is recommended in the choice of these substances and in the method of application so as not to run the risk of contaminating the desiccated coconut with toxic residues.

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 Hygienic Practice for Desiccated Coconut (CAC/RCP 4-1969, Rev. 1).

6.2 When tested by appropriate methods of sampling and examination the product:

- (a) shall be substantially free from pathogenic microorganisms;
- (b) shall be substantially free from substances originating from microorganisms in amounts which may represent a hazard to health; and
- (c) shall not contain any other poisonous or deleterious substances in amounts which may represent a hazard to health.

7. PACKAGING, TRANSPORT AND STORAGE

7.1 Desiccated coconut shall be packaged, transported and stored in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

7.2 The packaging material shall be such as to protect the product against bacteriological and other contamination; it shall protect the product as far as possible against any infiltration of moisture, re-hydration and against leaking. The packaging material shall not impart any odour, taste or colour or any other extraneous property to the product and shall not result in contamination of the product with the packaging material.

8. LABELLING

In addition to Sections 1, 2, 3, 4, 5, 7 and 8 of the Codex General Standard for the Labelling of Pre-packaged Foods ^{1/} (Ref. CODEX STAN 1-1985), the following specific provisions apply:

8.1 Name of the Product

The name of the product to be shown on the label shall be "desiccated coconut" preceded or followed by the common or ordinary name legally accepted in the country where the product is sold. The name shall indicate the grade of the product in accordance with the descriptions contained in Section 2.2.

8.2 List of Ingredients

The declaration of the list of ingredients shall be in accordance with Sections 4.2.1 and 4.2.2 of the General Standard.

8.3 Net Contents

The declaration of net contents shall be in accordance with Sections 4.3.1 and 4.3.2 of the General Standard.

8.4 Name and Address

The declaration of the name and address shall be in accordance with Section 4.4 of the General Standard.

8.5 Country of Origin

The declaration of the country of origin shall be in accordance with Sections 4.5.1 and 4.5.2 of the General Standard.

8.6 Lot Identification

The declaration of lot identification shall be in accordance with Section 4.6.1 of the General Standard.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling

9.1.1 Instructions for drawing primary samples according to ISO 2170-1971 (Cereals and Pulses) or ICC Method of Sampling No. 101-1960 (Sampling of Milled Products).

9.1.2 The size of the sample to be taken from a homogeneous lot should be in accordance with Table 3 of the Instructions on Codex Sampling Procedures (CX/MAS 1-1987, Appendix V).

^{1/} Hereafter referred to as the "General Standard".

9.1.3 For all determinations the laboratory sample should be prepared according to the variables plan for proportion defective (CX/MAS 1-1987, Appendix IV).

9.1.4 For all determinations, except granularity (Section 2.2), analysis should be performed on the "blended bulk sample".

9.1.5 For verification of granularity, ie. size grade (Sections 2.2 and 7.1) as declared on the label the determinations in consignments of prepackaged products, should be on individual packages.

9.2 Determination of Granularity (Type I Method)

According to British Standard Mesh Nominal Test Sieves: BS410-1969.

9.3 Determination of Total acidity of extracted oil (Type I Method)

Principle: The sample is extracted by ethyl ether at ambient temperature (25°C). The free fatty acid content of the extracted oil is determined by titrations with alkali and the results expressed as percent lauric acid.

Apparatus: (1) Rotary evaporator with N₂ flow
(2) 25-ml burette with divisions of 0.05 ml
(3) Mechanical agitator.

Reagents (1) Anhydrous ethyl ether, peroxide free
(2) Ethyl ether and ethyl alcohol 95% (1:2) mixture neutralized with sodium hydroxide 0.1N using phenolphthalein as indicator
(3) 1% ethanolic solution of phenolphthalein.

Procedure 50 g of the sample is extracted at ambient temperature in 500-ml Erlenmeyer flask with 300 ml of ethyl ether (Reagent 1) for one hour with mechanical agitation. The extract is filtered through Whatman No. 542 filter paper and further undergoes dry evaporation in rotary evaporator with nitrogen flow at a maximum temperature of 40°C.

20 g of the extracted oil is weighed and dissolved with addition of 100 ml of ethyl alcohol mixture (Reagent 2) and further titrated with 0.1N sodium hydroxide using 5 drops of indicator (Reagent 3).

Expression of results Acidity is calculated as below:

$$\text{Acidity} = \frac{V.N.200}{m 10}$$

V = Volume of NaOH used
N = Normality of NaOH solution
m = Weight of the sample used, expressed in grammes.

The results as obtained above, are expressed as percent lauric acid m/m to two decimal places.

9.4 Determination of Moisture (Type I Method)

According to AOAC Method XIV (1984), 27.005.

9.5 Determination of Oil Content (Type I Method)

According to AOAC Method XIV (1984), 27.006

9.6 Determination of Ash (Type I Method)

According to ISO 2171 - 1980 (Cereals, Pulses and Derived Products).

9.7 Extraneous Vegetable Matter

The determination is carried out by spreading 100 g of the sample in a thin layer against a white background and counting the extraneous material with the naked eye.

REPORT OF AN AD HOC WORKING GROUP ON GARI

Members:

Dr. M. Kamal (Egypt)
Mr. N.E. Edjam (Togo)
Mr. H.H.T. Tarimo (Tanzania)
Dr. L.G. Lodomery (FAO/WHO Secretariat)
Dr. E. Casadei (FAO/WHO Secretariat)
Mr. G.O. Baptist (FAO/WHO Secretariat)

Terms of Reference:

1. To review the Codex African Regional Standard for Gari in accordance with the requests of both the Codex Committee on Food Labelling and the Codex Committee on Methods of Analysis and Sampling (see para. 41), ie.:
 - inclusion of lot identification
 - to bring all other labelling requirements in conformity with the revised Codex General Standard for the Labelling of Prepackaged Foods (the "General Standard") (CAC/VOL.VI-Ed.2)
 - To recommend methods of analysis for "crude fibre" and "extraneous vegetable matter" and to update the other methods.
2. To recommend a sampling procedure for the standards being considered by the Committee, to bring all labelling requirements in conformity with the provisions of the revised General Standard, and to update their methods of analysis.

Discussion

1. GARI

(a) Lot Identification

The gari standard was amended to include lot identification as stipulated in the General Standard.

(b) Date Marking

Only one form of date marking was recommended by the Working Group, ie. date of minimum durability.

(c) Other Labelling Provisions

Only editorial amendments to be in agreement with the appropriate provisions of the General Standard were proposed (see Annex I, CX/AFRICA 88/4).

(d) Sampling

Regarding the size of the sample to be taken from a homogeneous lot (shipment of same grain size) the Working Group recommended the sampling plan as presented by the Secretariat in Annexes II and III, CX/AFRICA 88/4).

For all determinations, except granularity, analysis should be performed on the blended bulk sample. In the case of granularity, which is a claim as regards size grading on the label, the determination of grain size in prepackaged consignments should be on individual packages in the sample.

(e) Analysis

(i) Acidity

In the determination of acidity in gari the measurement is of acidity due to fermentation and not rancidity. Therefore, the Working Group recommended deletion of the two methods in the standard (AOAC, 12th Ed. (1975), 14.064 and ISO/DP 7305) because they described methods for determining fat acidity. The Working Group recommended that an appropriate defining method should be developed. The Committee could request ARSO, in collaboration with gari-producing countries, to develop such a method and to report back to the next Committee meeting.

(ii) Crude Fibre

The Working Group recommended ISO Method 5498-1981 as a defining method (ie. Type I).

(iii) Hydrocyanic acid

The Working Group observed that the recommended method for HCN involved an enzymatic procedure for unprocessed products. This method was, therefore, considered to be unsuitable for gari which was a dry processed product in which the enzyme might have been destroyed.

2. PEARL MILLET GRAINS

The Working Group recommended that:

- (a) the term "cellulose" be replaced by "crude fibre"
- (b) sampling procedures should be as recommended for Gari
- (c) the methods of analysis should be as follows:
 - moisture (Type I), ICC Method No. 109
 - ash (Type I), ISO 2171-1972
 - crude fibre (Type I), ISO 5498-1981
 - protein (Type I), AOAC, 14th Ed. (1984), 14.067, 7.056
- (d) the labelling requirements should be subjected to editorial amendment to bring them into agreement with the General Standard, as was the case for gari.

3. PEARL MILLET FLOUR

The Working Group recommended that:

- (a) since two types of size grades were defined in the standard, the particle size of the flour should be stated in close proximity to the name of the product;
- (b) as with the gari standard, the other labelling requirements should be subjected to editorial amendment to make them comply with the General Standard;
- (c) the sampling procedure should be as recommended for gari;
- (d) the term "cellulose" in 3.2.5 be replaced by "crude fibre";
- (e) methods of analysis for moisture, ash, crude fibre and fat should be as recommended for pearl millet grains; and
- (f) unit and reference for colour determination should be specified in the standard.

4. CASSAVA FLOUR

The Working Group recommended the following:

- (a) Name of the Product - since two size grades were defined in the standard, the particle size should be declared in close proximity to the name of the product.
- (b) HCN Content - the statement "the hydrocyanic acid content of edible cassava flour shall not exceed 10 mg/kg determined as free HCN" be amended to read "the total hydrocyanic acid content of edible cassava flour shall not exceed 10 mg/kg".