

COMMISSION DU CODEX ALIMENTARIUS



Organisation des Nations Unies
pour l'alimentation
et l'agriculture



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Agenda Item 5

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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EDITORIAL AMENDMENTS TO CODEX TEXTS PROPOSED BY THE CODEX SECRETARIAT

In this document, the Codex Secretariat presents amendments to Codex standards and related texts to improve their editorial consistency, correctness, legibility and clarity.

1. Changes to the layout of Codex texts

Since CAC45, the Codex Secretariat has applied a new layout to Codex texts with the aim of improving consistency and transparency. This included:

- Presentation of a table of any amendments/corrections to the Codex on the cover page of the concerned Codex text (i.e. code of practice, standard, guidelines) (see example in Appendix I).
- Implementation of the [FAOSTYLE](#) guidelines to ensure consistency of language, spelling and grammar.
- All Codex references have been replaced by endnotes. They appear in the body text in the traditional way (name plus code) with the full reference at the end of the text.
- Endnotes are in Arabic numerals whereas footnotes are in Roman numerals. Appendix I also shows the new format applied of footnotes and endnotes.

The above changes have been applied to all texts adopted by CAC45 as well as those texts amended as a result of the decisions of CAC45 or where corrections were made (see section 2).

As presented by the Codex Secretariat in CX/CAC 22/45/20, work is also underway to publish Codex texts in a revised format that will be attractive, useable and also stored digitally to deliver data regarding citations and other analytics. Some of the texts adopted by CAC45 have already been published in this new formatⁱ. Based on the initial work, it will be a five year project to present the full collection of Codex texts (the Codex Alimentarius) in all six languages in this new format.

2. Correction

CCFO – Codex Committee on Fats and Oils

In February 2023, the Codex Secretariat corrected two mistakes in the *Standard for named vegetable oils* (CXS 210-1999): (i) The value for fatty acid C16:1 for pistachio oil was erroneously referenced as ND-0.2 instead of ND-2.0; (ii) A sentence on food additives had inadvertently been omitted from the text. Both mistakes were duly reported in a table on the cover page of the said standard.

3. Proposed editorial change to Codex standards in French

The FAO French Translation Group has advised the Codex Secretariat that the title of Codex standards as in for example "*Standard for Cumin* (CXS 327-2017)" currently translated to French as "Norme pour le cumin" should be changed to "Norme sur le cumin" to better reflect that these standards relate to a specific product rather than promote it.

This proposed editorial change is subject to CAC46 endorsement.

ⁱ Examples of Codex texts published in the new format: *General Principles on food Hygiene* ([CXC 1-1969](#)); *Code of practice for the prevention and reduction of lead contamination in foods* ([CXC 56-2004](#)); *Guidelines for ready-to-use therapeutic foods (RUTF)* ([CXC 95-2002](#)).

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
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Organization

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REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS

CXS 334R-2020

Adopted in 2020. Amended in 2022.

2022 Amendments

The following amendments were made to the text of the standard following decisions taken at the forty-fifth session of the Codex Alimentarius Commission in December 2022.

Page	Location	Original text	Printed text
3	Section 7.3 Labelling of non-retail containers	Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.	The labelling of non-retail containers should be in accordance with the <i>General Standard for the Labelling of Non-Retail Containers in Foods</i> (CXS 346-2021).

1. SCOPE

This standard applies to all fermented cooked cassava-based products, which are intended for direct human consumption and obtained after processing of cassava roots (*Manihot esculenta* Crantz). This standard does not apply to gari.

2. DESCRIPTION

Fermented cooked cassava-based products are presented in the form of cassava ball or sticks.

These products are obtained from fresh cassava roots, peeled, cut, soaked in water for fermentation and pressed and dried before packaging and cooking.

Handling

When cooking is done at the place of consumption, the uncooked product should be stored and transported under time/temperature conditions that will not compromise the safety of the product.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 General quality factors

Fermented cooked cassava-based products shall be clean and safe for human consumption. The moisture content should be characteristic of a given product. They shall be free from abnormal smell and taste, free of any foreign material, such as insect fragments, rodent hairs, grains of sand and dirt dust.

3.2 Specific quality factors

Total acidity (in equivalent lactic acid): comprised between 0.1 g and 0.5 g for 100 g of fermented cassava preparation.

3.3 Provision concerning presentation

Fermented cooked cassava-based products are presented in the form of cassava ball or sticks.

4. FOOD ADDITIVES

No additives are permitted for use in this product.

5. CONTAMINANTS

The products covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995)¹ and the *Code of Practice for the Reduction of Hydrocyanic Acid (HCN) in Cassava and Cassava Products* (CXC 73-2013).^{ii, 2}

Fermented cooked cassava-based products shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the applicable sections of the *General Principles of Food Hygiene* (CXC 1-1969)³ and other relevant texts such as Codex Alimentarius codes of hygienic practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).⁴

7. LABELLING

In addition to the provisions of the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985),⁵ the specific provisions below apply.

7.1 Product name

The name of the products covered by this standard is fermented cooked cassava-based products, followed by product-specific or local name.

7.2 Location of label

The label of products covered by this standard should be placed on the secondary packaging.

ⁱⁱ The values of total hydrocyanic acid will be determined subject to the completion of the ongoing work in the Codex Committee on Contaminants in Food (CCCF).

7.3 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers in Foods* (CXS 346-2021).⁶

8. METHODS OF ANALYSIS AND SAMPLING

To be developed.

NOTES

¹ FAO and WHO. 1995. *General Standard for Contaminants and Toxins in Food and Feed*. Codex Alimentarius Standard, No. CXS 193-1995. Codex Alimentarius Commission. Rome.

² FAO and WHO. 2013. *Code of Practice for the Reduction of Hydrocyanic Acid (HCN) in Cassava and Cassava Products*. Codex Alimentarius Code of Practice, No. CXC 73-2013. Codex Alimentarius Commission. Rome.

³ FAO and WHO. 1969. *General Principles of Food Hygiene*. Codex Alimentarius Code of Practice, No. CXC 1-1969. Codex Alimentarius Commission. Rome.

⁴ FAO and WHO. 1997. *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods*. Codex Alimentarius Guideline, No. CXG 21-1997. Codex Alimentarius Commission. Rome.

⁵ FAO and WHO. 1985. *General Standard for the Labelling of Pre-packaged Foods*. Codex Alimentarius Standard, No. CXS 1-1985. Codex Alimentarius Commission. Rome.

⁶ FAO and WHO. 2021. *General Standard for the Labelling of Non-Retail Containers in Foods*. Codex Alimentarius Standard, No. CXS 346-2021. Codex Alimentarius Commission. Rome.