



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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**Agenda Item 11.1**

**CX/AFRICA 19/23/14 Add.1**  
**Original language only**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**FAO/WHO COORDINATING COMMITTEE FOR AFRICA**  
**Twenty-third Session**  
**Nairobi, Kenya, 02 – 06 September 2019**

**PROPOSED DRAFT STANDARD FOR DRIED MEAT**  
**Comments at Step 3 (Replies to CL 2019/56-AFRICA)**

*Comments of Benin, Botswana, Burkina Faso, Ecuador, Egypt, Iraq, Rwanda and Uganda*

**Background**

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2019/56/OCS-AFRICA issued in June 2019. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

**Explanatory notes on the appendix**

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

## ANNEX I

## Comments at Step 3 on the Draft regional standard for dried meat

Text/ Comment	Country/Observer
Una vez revisado el ANTEPROYECTO DE NORMA PARA CARNES SECAS, Ecuador manifiesta que está de acuerdo con el texto y con las consideraciones descritas de manera general, dichos criterios permitirán regular este tipo de productos que no se comercializan de manera formal en el país.  Por tanto sugiere avanzar en el paso 3.	Ecuador
<b>SCOPE</b>	
The standard covers dried meat obtained from cattle, camel, sheep, goat, <del>poultry</del> <b>poultry, donkey</b> and farmed game intended for direct consumption or for further processing.	Botswana
The standard covers dried HALAL meat obtained from HALAL cattle, camel, sheep, goat, poultry and farmed game intended for direct consumption or for further processing	Iraq
<b>DESCRIPTION</b>	
Dried meat products are a variety of dried, cured or smoked meat from cattle, camel, sheep, goat, poultry and farmed game free from surface fat, bones, cartilage and tendons. They are typically made from raw meat which are cut into strips, <b>fine slices</b> salted, spiced and dried.	Burkina Faso
<b>RAW MATERIAL</b>	
The raw materials from which the products are prepared shall be suitable for human consumption and free from objectionable odours, <b>free of</b> foreign <b>matter, dirt, sign of rot, foreign</b> bodies, dirt and artificial colours.	Burkina Faso
<b>FINAL PRODUCT</b>	
Final The dried meat shall be clean, uniformly and thoroughly dried, cured and smoked and the product shall meet the requirements of this standard in accordance to section 8, 9, 10, 11 and 12 of this standard.  <b>Comments</b> 1. SECTION 3.3.3 TO READ .....shall meet the requirements of all the specifications of this standard 2. Move 3.3.3. to section 2 Description.	Botswana
The dried meat shall be clean, uniformly and thoroughly dried, cured <del>and or</del> smoked and the product shall meet the requirements of this standard in accordance to section 8, 9, 10, 11 and 12 of this standard.	Botswana
The dried meat shall be clean, uniformly and thoroughly dried, cured and smoked and the product shall meet the requirements of this standard in accordance to section 8, 9, 10, 11 and 12 of this standard.  <b>Comment</b> The draft standard does not include sections 10,11 and 12 that are mentioned in clause no. 3.3.3.	Egypt
<b>HYGIENE</b>	
It is recommended that the products covered by the provisions of this standard shall be prepared and handled in accordance with applicable sections of the <i>General Principles of Food Hygiene</i> (CXP 1-1969). The products should comply with any microbiological criteria established in accordance with the <i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods</i> (CXG 21-1997) and Code of <i>Hygienic Practice for Meat</i> (CXC 58-2005), and other relevant Codes of Hygienic Practice. <a href="#">When tested by appropriate methods of sampling and examination, the product:</a>	Benin

<p><a href="#">– shall be free from micro-organisms in amounts which may represent a hazard to health;</a></p> <p><a href="#">– shall be free from parasites which may represent a hazard to health; and</a></p> <p><a href="#">– shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health</a></p>																							
<p><b>6.2 Microbiological Criteria</b></p> <p>The Republic of Benin suggests that the “6.2 Microbiological criteria” be deleted because Microbiological criteria should be established according to some principles and be based on scientific analysis and advice, and, where sufficient data are available, a risk analysis appropriate to the foodstuffs should be performed. Microbiological criteria should be developed in a transparent fashion and meet the requirements of fair trade. They should be reviewed periodically for relevance with respect to emerging pathogens, changing technologies, and new understandings of science. Also, there are some errors in this 6.2. For example, with Salmonella, cfu/25g and the tolerances are 10<sup>3</sup>/g, these tolerances cannot be applied to all kind of Salmonella. By calculating again these tolerances, we get 25.10<sup>3</sup>/25g.</p>	<b>Benin</b>																						
<p>The products shall comply with <i>the Code of Hygienic Practice for Meat</i> (CXC 58-2005), and the microbiological criteria as in Table 1 follows:</p> <p>The level tolerances of Salmonelle and Staphylococcus are too high.</p>	<b>Rwanda</b>																						
<b>TABLE 1</b>																							
<p><b>Table 1 — Maximum Tolerable Microbiological Requirements for Dried Meat</b></p> <p>Suggestions are that two tables/criterion be used, one for ready to eat dried meat and one for further processing. Parameters for ready to eat meat will be too strict for products meant for further processing.</p> <p>It is suggested that member states conduct surveys and submit data on products meant for further processing.</p> <p>The one already listed to remain as for ready to eat meat (edited)</p>	<b>Botswana</b>																						
<p><a href="#">Clostridium perfringens, cfu/g : negative in 0.01g</a></p> <p><a href="#">Clostridium botulinum, cfu/g : negative in 0.01g</a></p>	<b>Burkina Faso</b>																						
<p>MAX Tolerance for Microbiological requirements for READY TO EAT ONLY</p> <table border="1" data-bbox="165 1312 1082 1962"> <tr> <td><del>delete - Total bacteria count, max, cfu/g —</del></td> <td>405</td> </tr> <tr> <td>Coliforms max cfu/g</td> <td>10<sup>2</sup></td> </tr> <tr> <td>Escherichia coli, cfu/g</td> <td>10/g</td> </tr> <tr> <td>E. Coli 0157:H7 other STEC</td> <td>Negative in 125g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>10<sup>2</sup>/g</td> </tr> <tr> <td>Salmonella, cfu/125 g</td> <td>Negative in 125g</td> </tr> <tr> <td>Staphylococcus aureus/g, max., cfu/g</td> <td>10<sup>3</sup>/g</td> </tr> <tr> <td><del>delete - Bacillus cereus, cfu/g —</del></td> <td>Absent in 0.1 g</td> </tr> <tr> <td><del>delete - Clostridium perfringens —</del></td> <td>Absent in 0.1 g</td> </tr> <tr> <td><del>delete - Sulphite reducing Clostridia/g, max., cfu/g —</del></td> <td>10<sup>2</sup></td> </tr> <tr> <td><del>delete - Yeast and mould count/g, max., cfu/g —</del></td> <td>10<sup>2</sup></td> </tr> </table>	<del>delete - Total bacteria count, max, cfu/g —</del>	405	Coliforms max cfu/g	10 <sup>2</sup>	Escherichia coli, cfu/g	10/g	E. Coli 0157:H7 other STEC	Negative in 125g	Enterobacteriaceae	10 <sup>2</sup> /g	Salmonella, cfu/125 g	Negative in 125g	Staphylococcus aureus/g, max., cfu/g	10 <sup>3</sup> /g	<del>delete - Bacillus cereus, cfu/g —</del>	Absent in 0.1 g	<del>delete - Clostridium perfringens —</del>	Absent in 0.1 g	<del>delete - Sulphite reducing Clostridia/g, max., cfu/g —</del>	10 <sup>2</sup>	<del>delete - Yeast and mould count/g, max., cfu/g —</del>	10 <sup>2</sup>	<b>Botswana</b>
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<p>Yeast and Moulds - 10<sup>4</sup> - ISO 21527-1          Listeria Monocytogens - Absent - ISO 11290          Samonella - Absent - AOAC 967.26</p>	<b>Uganda</b>																						

Coagulase positive Staphylococcus - Absent - ISO 6888-1 E.Coli - Absent - ISO 7251													
<u>Escherichia coli,cfu/g 10<sup>2</sup></u> <u>Salmonella,cfu/g Free</u> Escherichia coli,cfu/g 102 Salmonella,cfu/g Free	<b>Egypt</b>												
<u>you shall delete <i>Bacillus cereus</i> and sulphite reducing Clostridia bacteria from table and <i>Salmonella</i> shall be Absent in 25g</u>  Table 1 — Maximum Tolerable Microbiological Requirements for Dried Meat you shall delete <i>Bacillus cereus</i> and sulphite reducing Clostridia bacteria from table and <i>Salmonella</i> shall be Absent in 25g	<b>Iraq</b>												
<b>TABLE 2</b>													
<b>6.3 Physical and Chemical Criteria</b> b. Adding “aerobic count bacteria” to be <500 cfu.	<b>Egypt</b>												
<b>Table 2 —Physical and Chemical Requirements</b> The values set in this part 6.2 will get more assurance if we know the source, the number of analyses performed, the number of laboratories involved. Also, what is the pertinence of the fat and protein limits.	<b>Benin</b>												
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Crude fat	1.18 - 25												
Crude protein	25 - 48												
<b>PACKAGING</b>													
The product shall be packed in clean, hygienic, moisture-proof, and well-sealed containers food grade material made from suitable materials that have no adverse effect on product properties. It can also be <a href="#">shrink-wrapped</a> .	<b>Botswana</b>												