



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

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**FOOD ADDITIVES PROVISIONS FOR DRIED MEAT**

(Prepared by Codex Secretariat)

**PROPOSED DRAFT REGIONAL STANDARD FOR DRIED MEAT**

**2. DESCRIPTION OF THE PRODUCT**

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, salted, spiced and dried.

**GENERAL STANDARD FOR FOOD ADDITIVES (CXS 192-1995)**

**08.0 FOOD CATEGORY SYSTEM FOR MEAT AND MEAT PRODUCTS**

08.0 Meat and meat products, including poultry and game

~~08.1 Fresh meat, poultry, and game~~

~~08.1.1 Fresh meat, poultry and game, whole pieces or cuts~~

~~08.1.2 Fresh meat, poultry and game, comminuted~~

08.2 Processed meat, poultry, and game products in whole pieces or cuts

08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts

08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts

08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts

08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts

~~08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts~~

~~08.2.3 Frozen processed meat, poultry and game products in whole pieces or cuts~~

~~08.3 Processed comminuted meat, poultry, and game products~~

~~08.3.1 Non-heat treated processed comminuted meat, poultry, and game products~~

~~08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products~~

~~08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products~~

~~08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products~~

~~08.3.2 Heat-treated processed comminuted meat, poultry, and game products~~

~~08.3.3 Frozen processed comminuted meat, poultry, and game products~~

08.4 Edible casings (e.g. sausage casings)

**FOOD CATEGORY DESCRIPTORS FOR MEAT AND MEAT PRODUCTS**

08.0 Meat and meat products, including poultry and game:

This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh (08.1) and processed (08.2 and 08.3).

~~08.1 Fresh meat, poultry and game: **THIS FOOD SUBCATEGORY DOES NOT APPLY TO DRIED MEAT**~~

08.2 Processed meat, poultry, and game products in whole pieces or cuts:

Includes various treatments for non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.3.2).

08.2.1 Non-heat treated processed meat, poultry and game products in whole pieces or cuts:

This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of meats.

08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

- Salted products are treated with sodium chloride.
- Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here.<sup>60</sup> Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinated beef; and different types of Oriental pickled products: miso-pickled meat (*miso-zuke*), koji-pickled meat (*koji-zuke*), and soy sauce-pickled meat (*shoyu-zuke*).

08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

The meat cuts may be cured or salted as described for category 08.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.<sup>60</sup> Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham.

08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Examples include: potted beef and pickled (fermented) pig's feet.

08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts:

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (*tsukudani*).

~~08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts:~~ **THIS FOOD SUBCATEGORY DOES NOT APPLY TO DRIED MEAT**

~~Includes raw and cooked meat cuts that have been frozen. Examples include: frozen whole chickens, frozen chicken parts, and frozen beef steaks.~~

08.3 Processed comminuted meat, poultry, and game products:

Includes various treatments for non-heat treated products (08.3.1) and heat-treated products (08.3.2).

08.3.1 Non-heat treated processed comminuted meat, poultry, and game products:

This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of comminuted and mechanically deboned meat products.

08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products: Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Also includes smoked products.<sup>60</sup> Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.

08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products:

The comminuted or mechanically deboned products may be cured or salted as described for category 08.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum. Examples include: pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada.

~~08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products:~~ **THIS FOOD SUBCATEGORY DOES NOT APPLY TO DRIED MEAT**

~~Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Certain types of sausages may be fermented.~~

~~08.3.2 Heat-treated processed comminuted meat, poultry, and game products:~~ **THIS FOOD SUBCATEGORY DOES NOT APPLY TO DRIED MEAT**

~~Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (*tsukudani*); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brawn and serve sausages; and terrines (a cooked chopped meat mixture).~~

~~08.3.3 Frozen processed comminuted meat, poultry, and game products:~~ **THIS FOOD SUBCATEGORY DOES NOT APPLY TO DRIED MEAT**

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Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen. Examples include: frozen hamburger patties; frozen breaded or battered chicken fingers.

**Table One and Table Two of the General Standard for Food Additives (merged)**

<b>Food Category No. 08.0</b>	<b>Meat and meat products, including poultry and game</b>		<b>Technological function (Table one)</b>
BRILLIANT BLUE FCF	133	100 mg/kg	COLOUR
CARAMEL III - AMMONIA CARAMEL	150c	GMP	COLOUR
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	GMP	COLOUR

<b>Food Category No. 08.2</b>	<b>Processed meat, poultry, and game products in whole pieces or cuts</b>		<b>Technological function (Table one)</b>
BUTYLATED HYDROXYANISOLE	320	200	ANTIOXIDANT
BUTYLATED HYDROXYTOLUENE	321	100	ANTIOXIDANT
CARMINES	120	500	COLOUR
CAROTENES, BETA-, VEGETABLE	160a(ii)	5000	COLOUR
ERYTHROSINE	127	30	COLOUR
FAST GREEN FCF	143	100	COLOUR
GRAPE SKIN EXTRACT	163(ii)	5000	COLOUR
RIBOFLAVINS	101(i),(ii), (iii)	1000	COLOUR
SUNSET YELLOW FCF	110	300	COLOUR
POLYSORBATES	432-436	5000	Emulsifier, Stabilisers
PROPYL GALLATE	310	200	Antioxidant
TERTIARY BUTYLHYDROQUINONE	319	100	ANTIOXIDANT
TOCOPHEROLS	307a, b, c	500	ANTIOXIDANTS
SODIUM DIACETATE	262(ii)	1000	ACIDITY REGULATOR, PRESERVATIVE, SEQUESTRANT

<b>Food Category No. 08.2.1</b>	<b>Non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b>		<b>Technological function (Table one)</b>
LAURIC ARGINATE ETHYL ESTER	243	200 mg/kg	Preservatives
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Humectant, Sequestrant, Stabilizer, Thickener

<b>Food Category No. 08.2.1.1</b>	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts		<b>Technological function (Table one)</b>
SORBATES	200, 202, 203	2000 mg/kg	Preservatives

<b>Food Category No. 08.2.1.2</b>	<b>Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts</b>		<b>Technological function (Table one)</b>
Additive	INS	Max Level	
BENZOATES	210-213	1000 mg/kg	Antioxidant, Preservatives and sequestrant
ISOPROPYL CITRATES	384	200 mg/kg	Antioxidant, Preservatives and sequestrant
NATAMYCIN (PIMARICIN)	235	6 mg/kg	Preservatives
SORBATES	200, 202, 203	2000 mg/kg	Preservatives

<b>Food Category No. 08.2.1.3</b>	Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts		<b>Technological function (Table one)</b>
SORBATES	200, 202, 203	2000 mg/kg	Preservatives

### **Action required for the RCC**

In order to determine the correct food additives, the committee should:

- Determine the correct food category for dried meat, taking into account the description of product
- Determine if a general reference to the General Standard for Food Additives (GSFA, CXS 192-1995) can be made (i.e. Determine the technological function/justification of the food additive and if all the additives are permitted for use),
- If the answer to b) is not, develop a list of food additive and provide corresponding justifications.

### **Proposed section on Food additives**

Antioxidants, Preservatives, colours and Stabilizer (??) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.2.1 “Non-heat treated processed meat, poultry and game products in whole pieces or cuts” and its parent food categories or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard