

APPENDIX III

DRAFT REGIONAL STANDARD FOR DRIED MEAT (at Step 8)

1. SCOPE

The standard covers dried meat obtained from cattle, pigs, camel, sheep, goat, poultry, donkey, horse and game¹ intended for direct human consumption or for further processing.

2. DESCRIPTION

Dried meat products are a variety of dried, cured and/or smoked meat free from surface fat, bones, cartilage and tendons. They are typically made from raw meat which are cut into chunks, pieces or strips, and may be salted or spiced and then dried. The dried meat shall be hygienically prepared, uniformly cured, dried, cooked and/or smoked and the product shall meet the requirements of this standard. This description does not include edible offal.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Ingredients

3.1.1 Raw meat

The raw meat used for processing shall be from single animal source (one type of meat) and its flavour shall be characteristic of that type. The raw materials from which the products are prepared shall be safe for human consumption.

The raw meat used for processing the product shall be obtained from animals that have passed the ante-mortem and post-mortem inspection by a competent authority.

3.2 Optional ingredients

These include curing agents consisting of food grade salt, spices and condiments and edible oil.

3.3 Essential Quality Factors

The ingredients shall be of good quality and fit for human consumption and shall conform to respective Codex standards where applicable.

3.3.1 Quality factors

The dried meat shall comply with the requirements as given in Table 1.

Table 1 —Physical and Chemical Requirements

SL No.	Parameter	Requirement	
		Min	Max
1.	Moisture content (% m/m), max	-	35
2	Water Activity (Aw), max	-	0.85
3.	Crude fat (% m/m), max	-	25
4	Crude protein (% m/m), min	20	-
5.	Edible Salt	GMP	GMP
6.	Ash Content (% m/m)	-	8

4. FOOD ADDITIVES

Antioxidants, and Preservatives, used in accordance with the *General Standard for Food Additives* (CXS 192-1995) in food category 08.2. "Processed meat, poultry, and game products in whole pieces or cuts" and are acceptable for use in foods conforming to this Standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

¹ As approved by the national legislation in different jurisdictions.

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* (CXS193-1995) and the *Maximum Residue Limits for Veterinary Drugs in Food* (CXL 2-2015).

6. HYGIENE

6.1 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 *General Principles of Food Hygiene* (CXP 1-1969). 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) and *Code of Hygienic Practice for Meat* (CXC 58-2005), the *Principles and Guidelines for the conduct of Microbiological Risk Management (MRM)* (CXG 63-2007); and the *Code of Practice for Low-Moisture Foods* (CXC 75-2015).

6.2 It is also recommended that animals should be slaughtered in accordance with the *Guidelines for the validation of food safety control measures* (CXG 69-2008); the *Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat* (CXG 78-2011); the *Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat* (CXG 87-2016) and where applicable, should be followed during the drying process.

7. PACKAGING AND LABELLING

7.1 Labelling

7.1.1 The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1- 1985). In addition, the following specific provisions apply:

- Name of the product shall state the type of meat used, as appropriate and the local/common name²
- List of ingredients – the type of meat used shall be declared in the list of ingredients
- Best Before date.

Any additional labelling requirement, specifically pertaining to ingredients, shall comply with the requirements of relevant codes and standards.

7.1.2 Non-retail containers

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

7.2 Packaging

The product shall be packaged in clean, hygienic, moisture-proof, and well-sealed food grade containers made from suitable materials that have no adverse effect on product properties. It may also be vacuum packaged.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Methods of Analysis³

Provision	Method	Principles	Type
Moisture Content	AOAC 950.46B	Gravimetry	I
Total Fat	ISO 1443	Gravimetry	I
Nitrogen*	ISO 937*	Titrimetry	II
Chloride as Sodium Chloride (≥ 1.0%)	ISO 1841-1	Volhard method	III
Chloride as Sodium Chloride (≥ 0.25%)	ISO 1841-2	Potentiometry	II
Ash	ISO 936	Gravimetry	I

² Some examples of local names for dried meat: Aliya (Kenya); Khlii (Morocco); Kilishi (Nigeria, Cameroon, Burkina Faso); Odka (Somalia); Qwanta (Ethiopia); Segwapa (Zimbabwe, Botswana, Lesotho, Namibia and South Africa), Kuna (Botswana); Mukalo (Uganda)

³ After adoption, the table containing the Methods of Analysis will be removed and replaced with the following Text, as per the requirements of the Procedural Manual:

“For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.”

Water Activity	ISO 18787	Electrometry	II
*nitrogen-to-protein conversion factor = 6.25			

8.2 Sampling

Sampling shall be in accordance with the *Codex General Guidelines on Sampling* (CXG 50-2004).