

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 3(a)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

*Tenth Session,
Mexico City, Mexico, 10-14 June 2002*

**Draft Codex Standard for for Cassava
(At Step 6)**

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CANADA

Other common names for cassava are yuca, tapioca and manioc. Cassava is a starch-filled root prepared much like a potato. Cassava is known for the presence of free and bound cyanogenic glycosides, linamarin, and lotaustralin. They are converted to hydrogen cyanide (HCN) in the presence of linamarase, a naturally occurring enzyme in cassava. Linamarase acts on the glycosides when the cells are ruptured. The root peel has a higher concentration of linamarase than the root interior. Cassavas are categorized as either sweet or bitter. The sweet cultivars can produce as little as 20 mg of HCN per kilogram of fresh roots, while bitter ones may produce more than 50 times as much. The level of cyanogenic glycosides compounds are reduced by cooking the cassava.

Canada agrees that the Codex Committee on Food Additives and Contaminants should be requested to address the issue of cyanogenic glycosides in Cassava and to recommend appropriate risk management options to minimize the occurrence of these known toxins in Cassava.

COSTA RICA

Add item 6.2.2

6.2.2 Name of the product if the contents are not visible from outside. Name of the type (sweet or bitter). Name of the variety (optional). The product must be peeled and cooked at boiling temperature before being consumed.

NIGERIA

Nigeria is satisfied with the proposed draft standard for cassava in it's current version (at step 6) and has no objection regarding the standard.

SPAIN

We have the following observations:

Section 2.1. Minimum Requirements:

On the last line where it says “pedínculo” it should say “pedúnculo” (typing error in the Spanish version).

Section 2.2.1. Extra Class:

We consider the classification of this category unnecessary and therefore propose to eliminate it.

Section 2.2.2. Category I:

- Should the extra class be maintained, we propose to reduce the percentage related to the presence of scars and scratches to 5 and 10% of the respective product surface.
- Replace at the third item the word “raspaduras” by “rozaduras” (terminology change proposal for the Spanish version).

Section 2.2.3. Category II

- Should the extra class be maintained, we propose to reduce the percentage related to the presence of scars and scratches to 10 and 20% of the respective product surface.
- Replace at the third item the word “raspaduras” by “rozaduras” (terminology change proposal for the Spanish version).

EUROPEAN COMMUNITY

The Community wishes the scope of the standard to be limited to sweet varieties of cassava:

"This standard applies to commercial **sweet (1)** varieties of..."

The Community considers that a definition has to be given of what is a sweet variety of cassava. It seems that the limit of 50 mg/kg of hydrocyanic acid is recognised by the scientific community like a criterion to differentiate the sweet varieties of the bitter varieties. The Community proposes therefore inserting the following footnote after the word "sweet":

"(1) Sweet varieties of manioc are those the tubers of which show a cyanohydrogenetic glycoside (linamarine) content of less than 50 mg HCN / kg."