

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

E-mail: codex@fao.org - www.codexalimentarius.org

REGIONAL STANDARD FOR DRIED MEAT

(Africa)ⁱ

CXS 350R-2022

Adopted in 2022

ⁱ Members of the Codex Alimentarius Commission in the region of Africa are indicated on the Codex website at <https://www.fao.org/fao-who-codexalimentarius>.

1. SCOPE

The standard covers dried meat obtained from cattle, pigs, camel, sheep, goat, poultry, donkey, horse, and gameⁱⁱ 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 Alimentarius 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

Parameter	Requirement	
	Min	Max
Moisture content (% m/m), max	-	35
Water activity (Aw), max	-	0.85
Crude fat (% m/m), max	-	25
Crude protein (% m/m), min	20	-
Edible salt	Good manufacturing practices	Good manufacturing practices
Ash content (% m/m)	-	8

4. FOOD ADDITIVES

Antioxidants, and preservatives, used in accordance with the *General Standard for Food Additives* (CXS 192-1995)¹ in food category 08.2 (processed meat, poultry, and game products in whole pieces or cuts) 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* (CXG 66-2008).²

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)³ and the maximum residue limits for pesticides and/or veterinary drugs established by the Codex Alimentarius Commission.

ⁱⁱ As approved by the national legislation in different jurisdictions.

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* (CXC 1-1969).⁴ 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),⁵ the *Code of Hygienic Practice for Meat* (CXC 58-2005),⁶ the *Principles and Guidelines for the Conduct of Microbiological Risk Management (MRM)* (CXG 63-2007)⁷ and the *Code of Practice for Low-Moisture Foods* (CXC 75-2015).⁸
- 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);⁹ the *Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat* (CXG 78-2011);¹⁰ the *Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat* (CXG 87-2016)¹¹ 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).¹² In addition, the following specific provisions apply:

- a) Name of the product shall state the type of meat used, as appropriate and the local/common name.ⁱⁱⁱ
- b) List of ingredients – the type of meat used shall be declared in the list of ingredients.
- c) 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).¹³

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 analysis and sampling

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)¹⁴ relevant to the provisions in this standard, shall be used.

NOTES

¹ FAO and WHO. 1995. *General Standard for Food Additives*. Codex Alimentarius Standard, No. CXS 192-1995. Codex Alimentarius Commission. Rome.

² FAO and WHO. 2008. *Guidelines for the Use of Flavourings*. Codex Alimentarius Guideline, No. CXG 66-2008. Codex Alimentarius Commission. Rome.

³ 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.

⁴ FAO and WHO. 1969. *General Principles of Food Hygiene*. Codex Alimentarius Code of Practice, No. CXC 1-1969. Codex Alimentarius Commission. Rome.

⁵ 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.

⁶ FAO and WHO. 2005. *Code of Hygienic Practice for Meat*. Codex Alimentarius Code of Practice, No. CXC 58-2005. Codex Alimentarius Commission. Rome.

ⁱⁱⁱ 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).

⁷ FAO and WHO. 2007. *Principles and Guidelines for the Conduct of Microbiological Risk Management (MRM)*. Codex Alimentarius Guideline, No. CXG 63-2007. Codex Alimentarius Commission. Rome.

⁸ FAO and WHO. 2015. *Code of Practice for Low-Moisture Foods*. Codex Alimentarius Code of Practice, No. CXC 75-2015. Codex Alimentarius Commission. Rome.

⁹ FAO and WHO. 2008. *Guidelines for the Validation of Food Safety Control Measures*. Codex Alimentarius Guideline, No. CXG 69-2008. Codex Alimentarius Commission. Rome.

¹⁰ FAO and WHO. 2011. *Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat*. Codex Alimentarius Guideline, No. CXG 78-2011. Codex Alimentarius Commission. Rome.

¹¹ FAO and WHO. 2016. *Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat*. Codex Alimentarius Guideline, No. CXG 87-2016. Codex Alimentarius Commission. Rome.

¹² FAO and WHO. 1985. *General Standard for the Labelling of Pre-packaged Foods*. Codex Alimentarius Standard, No. CXS 1-1985. Codex Alimentarius Commission. Rome.

¹³ FAO and WHO. 2021. *General Standard for the Labelling of Non-Retail Containers of Foods*. Codex Alimentarius Standard, No. CXS 346-2021. Codex Alimentarius Commission. Rome.

¹⁴ FAO and WHO. 1999. *Recommended Methods of Analysis and Sampling*. Codex Alimentarius Standard, No. CXS 234-1999. Codex Alimentarius Commission. Rome.