

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 8

FA56/CRD16
Original Language Only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEx COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

STANDARD FOR BAKER'S YEAST (STEP 4)

(Comments of Rwanda and Uganda)

Rwanda

Rwanda would like to appreciate the Electronic Working Group (EWG) chaired by China and co-chaired by France and Türkiye for the work done.

Uganda

Uganda appreciates the work done in developing an international standard for baker's yeast. Uganda being a net user of the food additive in question and has participated and led work in development of a regional standard for baker's yeast: EAS 997:2020, Baker's yeast — Specification. Uganda's adoption of the international Codex standard for baker's yeast will facilitate trade from regional to global level due to use of standardized yeast in production of bakery products hence enhancing their safety and quality of bakery products. Uganda therefore proposes the following comments as stated in the table below;

s/n	Clause	Comment	Change
1	Scope	Need to include aspects of sampling and test methods for baker's yeast	The proposed scope to read; Scope This draft International standard specifies requirements, sampling and test methods for baker's yeast for direct sale to the consumer and for food manufacture. Baker's yeast is a food ingredient, and used in the manufacturing and production of baked goods.
2	New	Need to include a clause on general requirements and realign the text in the draft standard	The new clause to read; General requirements Baker's yeast shall: a) be ivory in colour; b) have an odour typical of yeast; c) be free of extraneous materials; d) not be slimy or mouldy; and e) not show any signs of deterioration or decomposition
3	3.2.1	Need to include other physicochemical parameters like	The amended table to include; Table 1 — Physicochemical requirements for baker's yeast

		in Table 1 and relevant Annexes to be provided as test methods for CCMAS consideration	<table><tr><th rowspan="2">S/N</th><th rowspan="2">Characteristic</th><th colspan="2">Requirement</th><th rowspan="2">Test method</th></tr><tr><th>FBY</th><th>DBY</th></tr><tr><td>i)</td><td>Moisture, % (m/m), max.</td><td>73</td><td>8</td><td>Annex A</td></tr><tr><td>ii)</td><td>Edible starch, % (m/m), max.</td><td>7</td><td>10</td><td>ISO 15914</td></tr><tr><td>iii)</td><td>Dispersibility in water</td><td>No yeast cell deposits</td><td>No yeast cell deposits</td><td>Annex B</td></tr><tr><td>iv)</td><td>Fermenting power (ml), min.</td><td>1 000</td><td>350</td><td>Annex C</td></tr><tr><td>v)</td><td>Dough-raising capacity</td><td>To satisfy the test</td><td>To satisfy the test</td><td>Annex D</td></tr></table>	S/N	Characteristic	Requirement		Test method	FBY	DBY	i)	Moisture, % (m/m), max.	73	8	Annex A	ii)	Edible starch, % (m/m), max.	7	10	ISO 15914	iii)	Dispersibility in water	No yeast cell deposits	No yeast cell deposits	Annex B	iv)	Fermenting power (ml), min.	1 000	350	Annex C	v)	Dough-raising capacity	To satisfy the test	To satisfy the test	Annex D
S/N	Characteristic	Requirement				Test method																													
		FBY	DBY																																
i)	Moisture, % (m/m), max.	73	8	Annex A																															
ii)	Edible starch, % (m/m), max.	7	10	ISO 15914																															
iii)	Dispersibility in water	No yeast cell deposits	No yeast cell deposits	Annex B																															
iv)	Fermenting power (ml), min.	1 000	350	Annex C																															
v)	Dough-raising capacity	To satisfy the test	To satisfy the test	Annex D																															
4	6.2	Need to include the microbiological limits to ease regulation and request Codex regions to submit data via GEMS/Foods data base	The new table to read; Table 2 — Microbiological limits for baker’s yeast <table><tr><th rowspan="2">S/N</th><th rowspan="2">Characteristic</th><th colspan="2">Limits</th><th rowspan="2">Test method</th></tr><tr><th>FBY</th><th>DBY</th></tr><tr><td>i)</td><td>Coliform count, cfu/g, max.</td><td>50</td><td>100</td><td>ISO 4832</td></tr><tr><td>ii)</td><td><i>Escherichia coli</i>, MPN/g</td><td colspan="2">Absent</td><td>ISO 7251</td></tr><tr><td>iii)</td><td><i>Salmonella</i> in 25 g</td><td colspan="2">Absent</td><td>ISO 6579-1/ ISO 6579-2</td></tr><tr><td>iv)</td><td><i>Staphylococcus aureus</i> cfu/g, max.</td><td colspan="2">10</td><td>ISO 6888-1/ ISO 6888-2/ ISO 6888-3</td></tr><tr><td>v)</td><td>Rope spore count, cfu/g, max.</td><td>10</td><td>100</td><td>Annex E</td></tr></table>	S/N	Characteristic	Limits		Test method	FBY	DBY	i)	Coliform count, cfu/g, max.	50	100	ISO 4832	ii)	<i>Escherichia coli</i> , MPN/g	Absent		ISO 7251	iii)	<i>Salmonella</i> in 25 g	Absent		ISO 6579-1/ ISO 6579-2	iv)	<i>Staphylococcus aureus</i> cfu/g, max.	10		ISO 6888-1/ ISO 6888-2/ ISO 6888-3	v)	Rope spore count, cfu/g, max.	10	100	Annex E
S/N	Characteristic	Limits				Test method																													
		FBY	DBY																																
i)	Coliform count, cfu/g, max.	50	100	ISO 4832																															
ii)	<i>Escherichia coli</i> , MPN/g	Absent		ISO 7251																															
iii)	<i>Salmonella</i> in 25 g	Absent		ISO 6579-1/ ISO 6579-2																															
iv)	<i>Staphylococcus aureus</i> cfu/g, max.	10		ISO 6888-1/ ISO 6888-2/ ISO 6888-3																															
v)	Rope spore count, cfu/g, max.	10	100	Annex E																															
5	7	Need to give reference to the labelling standard for Food additives - CODEX STAN 107, General standard for the labelling of food additives when sold as such	The amended clause text to read; 7. LABELLING In addition to the provisions of the General standard for the labeling of pre-packaged foods (CXS 1-1985) and General standard for the labelling of food additives when sold as such (CXS 107-1981) the following specific provisions shall apply																																
6	7.1	Need to include the nature /type of the yeast eg dry or fresh for easy regulation and consumer decision on the market	The changed text to read; 7.1 NAME OF THE PRODUCT The name of the product shall be “Baker’s yeast” and be labelled with the corresponding name described in Section 2.2 either dry or fresh yeast. Other names, including “yeast”, may be used in accordance with the law and custom of the country in which the product is sold and in such a manner as to not mislead consumers.																																

7	8	Need to specify that the packaging material should be food grade	The amended clause to read; 8. PACKAGING, TRANSPORTATION AND STORAGE Packaging shall be food grade and not be a source of contamination or migration, and must protect the quality of the product during transport and storage. Packaging shall be odorless
8	New	Need to include the weights and measure aspects in the standard	The new clause title and text to read; The products shall comply with the Weights and Measures Regulations in the respective Member Countries.
9	New	Include a new clause on sampling and separate methods of analysis from sampling and cross reference to Codex standard	The new clause to read; Representative samples for the baker's yeast shall be drawn in accordance with CXG50-2004.
10	General	Need to develop the characteristic of double yeast – (research of double yeast) for Committee to consider double yeast as it is used in food industry	To include the double yeast and specific parameters for its regulation