CODEX ALIMENTARIUS COMMISSION



**Food and Agriculture** Organization of the **United Nations** 



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#### Agenda Item 4

# JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR AFRICA

24<sup>th</sup> Session

Virtual

## 5 - 9 and 13 September 2022

Comments of Uganda

## Agenda item 4: Proposed Draft regional standard for the dried meat

## **General Comment**

Uganda appreciates the opportunity availed to provide comments to ongoing work within CCAFRICA. Below we provide comments on clause 9 in the Draft regional standard for dried meat

Clause 9 Methods of analysis and sampling

Position: Uganda proposes to modify the table in clause 9.1 (methods of analysis) as follows:

- Change the column headings in line with CXS 234 .
- Change ISO 1841-1 to Type III to take into consideration the overlapping concentrations with ISO • 1841-2
- Include a nitrogen-to-protein conversion factor for the method ISO 937 to appropriate determine crude . protein as provided in Table 1

Proposed new table under 9.1 as below:

### 9.1 Methods of Analysis

Provision	Method	PRINCIPLES	TYPE
Moisture Content	AOAC 950.46B	Gravimetry	1
Total Fat	ISO 1443	Gravimetry	I
Nitrogen*	ISO 937*	Titrimetry	
Chloride as Sodium Chloride (≥ 1.0%)	ISO 1841-1	Volhard method	111
Chloride as Sodium Chloride (≥ 0.25%)	ISO 1841-2	Potentiometry	
Ash	ISO 936	Gravimetry	1
Water Activity	ISO 18787	Electrometry	
*nitrogen-to-protein conversion factor = 6	.25		

### Rationale:

- To align the table as per CXS 234
- To take into consideration the potential overlapping concentrations between ISO 1841-1 and 1841-2 .
- To provide for a nitrogen conversion factor that is necessary in determining crude protein as provided • in Table 1 of the draft standard