



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
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Prepared by the Electronic Working Group chaired by Botswana and co-chaired by Morocco and Kenya

DRAFT REGIONAL STANDARD FOR DRIED MEAT (UPDATED VERSION IN TRACK CHANGES!)

1. SCOPE

The standard covers dried meat obtained from cattle, camel, pigs, sheep, goat, poultry, donkey, horse ~~and and~~ farmed-game² intended for direct human consumption, ~~[marketing]~~ 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 clean~~hygienically prepared~~, uniformly cured, dried, cured, 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 ~~lean~~-meat

The raw meat used for ~~this~~ processing shall be from single animal source one (hereafter referred to as type of meat) ~~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, ~~and free from objectionable odours, foreign bodies, dirt and sign of rot.~~

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.

3.1.2 Optional ingredients

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

3.2 Essential Quality Factors

The ingredients shall be ~~clean~~, of sound good quality, ~~and~~ fit for human consumption and. ~~They shall be handled conform to in accordance with the latest edition of the Codex Alimentarius Codes of Hygienic Practice for the respective Codex standards where applicable.~~ ~~ingredients.~~

~~3.2.1 Optional ingredients~~

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

~~3.2.2 Quality Factors~~

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

¹ This document has been updated based on the comments in CX/AFRICA 22/24/04 Add1

² As approved by the national legislation in different jurisdictions

Table 1 — Quality Requirements

SL No.	Characteristic	Limits for the final product	
		Min	Max
1.	Moisture content (% m/m) <u>max</u>	40 <u>-</u>	35 <u>35</u>
2.	Water Activity (Aw) <u>max</u>	-	0.85
3.	Total Fat (% <u>m/m</u>) <u>max</u>	-	25
4.	Crude protein (<u>% m/m</u>) <u>min</u>	20	48 <u>-</u>
5.	Edible Salt (<u>%m/m</u>)	-GMP ³	GMP ⁴ <u>3</u>
6.	Ash Content (% <u>m/m</u>)	-	8 <u>14</u> <u>8</u>

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” are acceptable for use in foods conforming to this standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

5. CONTAMINANTS

5.1 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).

5.2 The products covered by the provisions of this Standard shall comply with the *Maximum Residue Limits for Pesticides and/or Veterinary Drugs established in Food specified in (CXL 2-2015) and the maximum residue limits for pesticides set* by the Codex Alimentarius Commission

6. HYGIENE

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 *Code of Practice for Low-Moisture Foods* (CXC 75-2015).

It is also recommended that animals should be slaughtered in accordance with: ~~the~~ *Guidelines for the validation of food safety control measures* (CAC/GL 69 – 2008); ~~the~~ *Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat* (CXG 78-2011) ; *Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat* (CXG 87-2016) among other Codex texts for hygienic practices where applicable should be followed during the drying process.

7. PACKAGING AND LABELLING

7.1 Labelling

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:

a) Name of the product shall ~~state~~ be the “dried(type) of meat” used, as appropriate and ~~the~~ local/common name⁴ . ~~[Local name should be accompanied by the common name of the animal (e.g Segwapa- Dried Goat meat)]~~.

³ GMP- Good Manufacturing Practices

³⁴ 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), Kunwa (Botswana); ~~:- Mukalo (Uganda)~~

~~{b) A pictorial presentation of the animal from which the meat is derived to shall be presented on the label for easy identification by the consumer. }~~

~~c) Declaration of the total salt content (%m/m) should be declared.~~

~~e) List of ingredients — the type of meat used shall be declared in the list of ingredients~~

~~d) Best Before date.~~

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

~~**7.2** The labelling of Non-Retail Container shall be in accordance with the General Standard for the Labelling of Non-Retail Containers of Foods (CXS 346-2021).~~

~~Labelling of non-retail containers - The information required by this Standard and by Section 4 of the General Standard for the Labelling of Prepackaged Foods shall be given either on the container or in accompanying documents, except that the name of the product, the net weight of the product, date of manufacture, the production lot number as well as the name and address of the manufacturer, the packer, the distributor and/or importer shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor, and/or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents]~~

7.3 Packaging

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

~~**8. — TRANSPORTATION AND STORAGE**~~

~~8.1 The transportation of the products shall be in accordance with the *Code of Hygiene Practice for the transport of food in bulk and semi-packed foods* (CAC/RCP 47-2001)~~

~~8.2 [Transport of slaughter animals should be carried out in a manner that does not have an adverse impact on the safety and suitability of meat and shall be in accordance of the *Code of Hygienic Practice for Meat* (CXC 58-2005)]~~

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis

Method	Title	PRINCIPLES	TYPE
AOAC 950.46B	Determination of Moisture Content	Gravimetry	I
ISO 1443	Meat and meat products — Determination of total fat content	Gravimetry	I
ISO 937	Meat and meat products — Determination of nitrogen content (Reference method)	Titrimetry	II
ISO 1841-1	Meat and meat products — Determination of chloride content — Part 1: Volhard method	Volhard method	II
ISO 1841-2	Meat and meat products — Determination of chloride content — Part 2: Potentiometric method	Potentiometric	II
ISO 936	Determination of Ash Content	Gravimetry	I
ISO 18787	Determination of water activity	Electrometry	II

9.2 Sampling

Sampling shall be in accordance with the Codex General Guidelines on Sampling (~~CXG 50-2004~~CAC/GL 50-2004)