



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COORDINATING COMMITTEE FOR CCAFRICA
24th Session

Draft Regional Standard for dried meat

(at Step 7)

(Prepared by the Electronic Working Group chaired by Botswana and co-chaired by Morocco and Kenya)

Codex Members and Observers wishing to submit comments, at Step 7, on this proposed draft (Appendix I) should do so as instructed in [CL 2022/04/OCS-AFRICA](#) available on the Codex webpage/Circular Letters 2022

1. Introduction

1.1 CCAFRICA21 (2015), agreed to propose new work on a standard for dried meat to the Codex Alimentarius Commission (CAC) and to establish, subject to the approval of new work by CAC, an electronic Working Group (eWG), led by Cote d'Ivoire and co-chaired by Botswana and Morocco, to prepare the proposed draft standard for dried meat.

1.2 At the CCAFRICA22 (2017) the proposed approach to be taken by the eWG in drafting the standard was discussed and the Committee noted that the identified broad areas for inclusion in the proposed draft standard were appropriate. CCAFRICA further agreed to re-establish the eWG co-hosted by Botswana, Côte d'Ivoire and Morocco to continue preparing the proposed draft regional standard on dried meat.

1.3 The CCAFRICA23 (2019) discussed extensively the eWG report; acknowledged the substantial progress made on the elaboration of the proposed draft standard and agreed to forward the proposed draft standard for dried meat to CAC43 for adoption at Step 5; and the provisions for labelling and methods of analysis to CCFL and CCMAS respectively for endorsement.

2. Terms of Reference

2.1 CCAFRICA23 agreed to re-establish the eWG, chaired by Botswana and co-chaired by Kenya and Morocco, working in English and French, to consider the provisions in square brackets, and comments received at Step 5 and taking into account the discussions at the session, and prepare a revised draft standard for circulation for comments at Step 7, and consideration at CCAFRICA24.

2.2 The outstanding issues in the square brackets were on sections related to Food Additives and Quality Factors i.e. the value for the ash content.

3. Participation and Methodology

3.1 The invitation to all interested members of the CCAFRICA region and observers to participate in the eWG was sent out in July 2020. Seven (7) countries from the region and four (4) observers expressed interest to participate in the work as indicated in **Appendix II**. The eWG was conducted in both English and French and undertook its work through the Codex eWG online platform.

3.2 The draft standard was circulated on 5th August 2020, and comments were submitted by four (4) members i.e. Botswana, Nigeria, Morocco, and Kenya; and one (1) observer Egypt. The eWG also received and considered comments that were submitted at Step 5 through the Codex Online Commenting System (OCS). Similarly comments from four members i.e. Burkina Faso, Eritrea, Zambia and Iraq, and one observer (1) IUFOST were submitted by email.

3.3 Only one round of consultations was conducted, and based on the comments received, an updated draft standard for dried meat was prepared, and is hereby attached as **Appendix I**.

4 Summary of issues submitted

4.1 Issues outstanding [in square brackets] from CCAFRICA23

At CCAFRICA23 the following outstanding issues were put in square brackets for consideration by the eWG i.e. Section 4 – Food Additives and Section 3.2.2 - Ash content. The eWG considered these issues as follows:

a. Section 3.2.2 Quality factors:

- This section was moved from section 7 to section 3.2.2 in order to align the draft standard with the requirements of the layout of Codex Standard in the Procedural manual.
- Table 1: The ash content maximum

At CCAfrica23 it was noted that ash content was a measure of the total amount of minerals present in a food, and that its maximum limit could not be lower than the maximum limit for added common salt; and it was agreed to put the proposed value [8] in square brackets for further consideration by the eWG. A member proposed a new value of [14] for ash content however there was no justification to warrant the change, therefore it was decided to maintain square bracket of the ash content by indicating both values. Therefore eWG request for further consideration on this issue by CCAFRICA.

b. Section 4 – Food Additives

There were no objections to the use of food additives in this product. The eWG agreed to retain the section on food additives provision, and removed square brackets. It was observed that the proposed food additives were already listed in the GSFA under Food Category 08.2. "Processed meat, poultry, and game products in whole pieces or cuts". On the basis of this, the listing of the food additives in the table was deleted and replaced with a text making general reference to the GSFA.

4.2 New Proposals/issues proposed from the eWG for consideration by CCAfrica

The following new proposals were submitted, and where feasible, they have been included in the draft standard but kept in square brackets for further consideration by CCAfrica.

a. **Section 1 – Scope** - to include the term "marketing" in the scope.

b. **Section 3.2.2 – Table 1:**

- To review the maximum limit of the moisture content, it is considered to be high for dried meat,
- To include peroxide value as a preliminary indicator of the occurrence of lipid oxidation; and total volatile nitrogen compounds as an indicator of spoilage of meat.
- In both cases no values were provided.

c. **Section 7.1 - Labelling** – to include the name of the product and a pictorial illustration of the animal, and the source of that meat on the label. It is important to note that the section on labelling was already endorsed by CCFL, therefore this proposal has been put be in square brackets.

d. **Section 7.3** - to include provision on Labelling of non-retail containers

e. **Section 8.2** - to include a provision on transportation of slaughtered animals

f. **Section 9.1** On Methods of Analysis and Sampling

- Editorial changes were made on titles of methods listed to ensure that correct titles were used.
- to include a test for peroxide value and total volatile nitrogen compounds

g. **Section 9.2** - a new section on sampling submitted for consideration

4.3. Proposals that were submitted but had already been addressed in the previous sessions, or referenced by codex text

Other comments that were received but had already been dealt with at CCAFRICA23 and/or covered under the referenced codex texts include:

- i. *Inclusion of a provision for halal meat* - The EWG Co-Chairs noted that this matter was discussed at CCAFRICA23 and the discussions contained in REP20/AFRICA; where it was noted that the term halal is related to claims; and that such claims were already covered under the General Guidelines for Use of the Term "Halal" (CXG 24-1997); and General Guidelines on Claims (CXG 1979) and therefore CCAfrica23 did not include this provision.

- ii. *Inclusion of the term “hare”,* - the EWG co-Chairs noted that this could be considered under farmed game as indicated in the scope;
- iii. *Inclusion of Inspection of wild game,* - the EWG Co-Chairs noted that this aspect falls under farmed game, and also covered in section 5.3 by the *Code of Hygienic Practice for Meat* (CXC 58-2005) for hygiene of killed wild game.

5. Conclusions and recommendation

The EWG completed the task as per the submissions made in line with the terms to consider the provisions in square brackets, and comments received at Step 5, and prepared a revised draft standard as contained in the **Appendix I**. CCAFRICA24 is invited to consider the issues highlighted above as included in square brackets in particular: ash content; moisture content; whether to include peroxide values and method of analysis for nitrogen compounds; appropriate typing of methods of analysis and guidance on development of the sampling methods in the **Appendix I**.

It is also important to note that CCFL46 endorsed the labelling provisions in the Regional Standard for the Draft Regional Standard for Dried Meat, while CCMAS did not endorse the provisions for Methods of Analysis and these need further clarification as per [REP21/MAS](#) para 12 and 24 (iii); Only the methods for water activity and determination of ash were endorsed and would be included in CXS 234.

APPENDIX I**DRAFT REGIONAL STANDARD FOR DRIED MEAT**
(Step 7)**1. SCOPE**

The standard covers dried meat obtained from cattle, camel, sheep, goat, poultry, donkey, horse and farmed game 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 strips, and may be salted or spiced and then dried. The dried meat shall be clean, uniformly 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 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 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.

3.2 Essential Quality Factors

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

Table 1 — Quality Requirements

SL No.	Characteristic	Limits for the final product	
		Min	Max
1.	Moisture content (% m/m)	10	[35]
2.	Water Activity (Aw)	-	0.85
3.	Total Fat (%)	-	25
4.	Crude protein	20	48
5.	Edible Salt	-	13
6.	Ash Content (%)	-	[8] [14]

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 Veterinary Drugs 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).

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 the type of meat used, as appropriate and the local/common name¹. [Local name should be accompanied by the common name of the animal (e.g Segwapa- Goat)].

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

c) 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 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 packed in clean, hygienic, moisture-proof, and well-sealed containers food grade material made from suitable materials that have no adverse effect on product properties. It may also be vacuum packed.

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)]

[1] 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)

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 (CAC/GL 50-2004)]

APPENDIX II**LIST OF eWG PARTICIPANTS**

NO	MEMBER/ OBSERVER	PARTICIPANT NAME	EMAIL
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