Food and Agriculture Organization of the United Nations

World Health Organization

CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

STANDARD FOR EDIBLE CASSAVA FLOUR
CXS 176-1995

ADOPTED 1995
AMENDED 2024

CXS 176-1995

History of the standard

2026 Correction

The year of adoption was corrected to the date of adoption for the international standard: 1995.

This publication was redesigned and published in 2025.

2024 Amendments

Following decisions taken at the Forty-seventh Session of the Codex Alimentarius Commission in November 2024, amendments were made in Annex I to align with the Recommended methods of analysis and sampling (CXS 234-1999).

2023 Amendments

Following decisions taken at the Forty-sixth Session of the Codex Alimentarius Commission in December 2023, amendments were made in the annex.

Amendments and revisions made prior to 2023:

Amended in 2013 and 2019.

Adopted in 1995.

1 Scope

This standard applies to cassava flour intended for direct human consumption which is obtained from the processing of edible cassava (*Manihot esculenta* Crantz).

2 Description

2.1 Definition of the product

Edible cassava (*Manihot esculenta* Crantz) flour is the product prepared from dried cassava chips or paste by a pounding, grinding or milling process, followed by sifting to separate the fibre from the flour. In the case of edible cassava flour prepared from bitter cassava (*Manihot utilissima* Pohl), detoxification is carried out by soaking the tubers in water for a few days, before they undergo drying in the form of whole, pounded tuber (paste) or in small pieces.

3 Essential composition and quality factors

3.1 Quality factors – general

a) Edible cassava flour shall be safe and suitable for human consumption.
b) Edible cassava flour shall be free from abnormal flavours, odours, and living insects.
c) Edible cassava flour shall be free from filth (impurities of animal origin, including dead insects) in amounts which may represent a hazard to human health.

3.2 Quality factors – specific

3.2.1 Moisture content 13 percent m/m max.

Lower moisture limits should be required for certain destinations in relation to the climate, duration of transport and storage.

4 Contaminants

The product 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).[1]

4.1 Pesticide residues

The product covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission (CAC).

5 Hygiene

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General principles of food hygiene* (CXC 1-1969),[2] and other codes of practice recommended by the CAC which are relevant to this product.

To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

6 Packaging

Cassava flour shall be packaged in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product.

When the product is packaged in sacks, these must be clean, sturdy and strongly sewn or sealed.

7 Labelling

In addition to the requirements of the *General standard for the labelling of pre-packaged foods* (CXS 1-1985),[3] the following specific provisions apply:

7.1 Name of the product

The name of the product to be shown on the label shall be “edible cassava flour”.

7.2 Labelling of non-retail containers

Information for nonretail containers shall either be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8 Methods of analysis and sampling

For checking compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)[4] relevant to the provisions in this standard shall be used.

ANNEX I

In those instances where more than one factor limit and/or method of analysis is given, we strongly recommend that users specify the appropriate limit and method of analysis.

Table 1

Factor/description	Limit	Method of analysis
Crude fibre	Max: 2.0%	Refer to Section 8: "Methods of analysis and sampling"
Ash	Max: 3.0%	Refer to Section 8: "Methods of analysis and sampling"
Food additives	Conform with legislation of the country in which the product is sold	None defined
Particle size		Refer to Section 8: "Methods of analysis and sampling"
• fine flour	Min: 90% shall pass through a 0.60 mm sieve	
• coarse flour	Min: 90% shall pass through a 1.20 mm sieve	

Referenced texts

1 *General standard for contaminants and toxins in food and feed* (CXS 193-1995).

2 *General principles of food hygiene* (CXC 1-1969).

3 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).

4 *Recommended methods of analysis and sampling* (CXS 234-1999).

Codex Alimentarius

A collection of international food standards developed to protect consumer health and ensure fair practices in the food trade. Codex standards are adopted by the Codex Alimentarius Commission, an intergovernmental body with 189 Members, established by FAO and WHO. The standards are recognized by the World Trade Organization as the benchmark for the safety of internationally traded food.

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