CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

Food and Agriculture Organization of the United Nations
World Health Organization

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REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS (Africa)[1]

CXS 334R-2020

Adopted in 2020. Amended in 2022.

2022 Amendments

The following amendments were made to the text of the standard following decisions taken at the forty-fifth session of the Codex Alimentarius Commission in December 2022.

Page	Location	Original text	Printed text
3	Section 7.3 Labelling of non-retail containers	Information for non-retail containers shall be given either 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 mark is clearly identifiable with the accompanying documents.	The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers in Foods* (CXS 346-2021)**.**

[1]Members of the Codex Alimentarius Commission in the region of Africa are indicated on the Codex website at https://www.fao.org/fao-who-codexalimentarius.

1. SCOPE

This standard applies to all fermented cooked cassava-based products, which are intended for direct human consumption and obtained after processing of cassava roots (*Manihot esculenta* Crantz). This standard does not apply to gari.

2. DESCRIPTION

Fermented cooked cassava-based products are presented in the form of cassava ball or sticks.

These products are obtained from fresh cassava roots, peeled, cut, soaked in water for fermentation and pressed and dried before packaging and cooking.

Handling

When cooking is done at the place of consumption, the uncooked product should be stored and transported under time/temperature conditions that will not compromise the safety of the product.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 General quality factors

Fermented cooked cassava-based products shall be clean and safe for human consumption. The moisture content should be characteristic of a given product. They shall be free from abnormal smell and taste, free of any foreign material, such as insect fragments, rodent hairs, grains of sand and dirt dust.

3.2 Specific quality factors

Total acidity (in equivalent lactic acid): comprised between 0.1 g and 0.5 g for 100 g of fermented cassava preparation.

3.3 Provision concerning presentation

Fermented cooked cassava-based products are presented in the form of cassava ball or sticks.

4. FOOD ADDITIVES

No additives are permitted for use in this product.

5. CONTAMINANTS

The products 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] and the *Code of Practice for the Reduction of Hydrocyanic Acid (HCN) in Cassava and Cassava Products* (CXC 73-2013).[2, 2]

Fermented cooked cassava-based products shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the applicable sections of the *General Principles of Food Hygiene* (CXC 1-1969)[3] and other relevant texts such as Codex Alimentarius codes of hygienic practice.

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).[4]

7. LABELLING

In addition to the provisions of the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985),[5] the specific provisions below apply.

7.1 Product name

The name of the products covered by this standard is fermented cooked cassava-based products, followed by product-specific or local name.

7.2 Location of label

The label of products covered by this standard should be placed on the secondary packaging.

7.3 Labelling of non-retail containers

[2] The values of total hydrocyanic acid will be determined subject to the completion of the ongoing work in the Codex Committee on Contaminants in Food (CCCF).

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers in Foods* (CXS 346-2021)**.**[6]

8. METHODS OF ANALYSIS AND SAMPLING

To be developed.

NOTES

[1] FAO and WHO. 1995. *General Standard for Contaminants and Toxins in Food and Feed.* Codex Alimentarius Standard, No. CXS 193-1995. Codex Alimentarius Commission. Rome.

[2] FAO and WHO. 2013. *Code of Practice for the Reduction of Hydrocyanic Acid (HCN) in Cassava and Cassava Products.* Codex Alimentarius Code of Practice, No. CXC 73-2013. Codex Alimentarius Commission. Rome.

[3] FAO and WHO. 1969. *General Principles of Food Hygiene.* Codex Alimentarius Code of Practice, No. CXC 1-1969. Codex Alimentarius Commission. Rome.

[4] FAO and WHO. 1997. *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods.* Codex Alimentarius Guideline, No. CXG 21-1997. Codex Alimentarius Commission. Rome.

[5] FAO and WHO. 1985. *General Standard for the Labelling of Pre-packaged Foods.* Codex Alimentarius Standard, No. CXS 1-1985. Codex Alimentarius Commission. Rome.

[6] FAO and WHO. 2021. *General Standard for the Labelling of Non-Retail Containers in Foods*. Codex Alimentarius Standard, No. CXS 346-2021. Codex Alimentarius Commission. Rome.