



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR AFRICA**

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DRAFT REGIONAL STANDARD FOR *GNETUM* SPP LEAVES

(Step 6)

(Report of Electronic Working Group on the preparation Gnetum spp leaves chaired by Cameroon and co-chaired by Nigeria, and assisted by Benin, Democratic Republic of Congo, Gabon, and Kenya)

1. Background

1.1 CCAFRICA22 (2017) noted that substantial progress had been made on the proposed draft standard for *Gnetum Spp* leaves, but some issues needed to be further clarified and discussed, i.e. relationship between proximate composition table and the scope; the layout of the standard and agreed to forward the proposed draft Standard to the Commission for adoption at Step 5

1.2 CCAFRICA22 agreed to establish an eWG hosted by Cameroon, and co-hosted by Nigeria, working in English and French, to consider the comments received at Step 5 and 6 and report back at CCAFRICA23.

1.3 During critical review of the standards developing work for CCAFRICA, CCEXEC73 recommended that CCAFRICA aligns the proposed draft standard with the standardized format of fresh fruits and vegetables before its submission for adoption at Step 8 and clarify the use of Appendix 1 of the proposed draft regional standard for *Gnetum spp.* leaves.

1.4 CAC40 (2017) noted the recommendation of CCEXEC73 and agreed to adopt the draft standard at Step 5.

2. EWG Process and Issues considered

2.1 The EWG started its work in April 2018, after the kick-off message requesting members and observers to register and participate in the work had been circulated.

2.2 Six (6) countries registered to participate in the work and these included Benin, Cameroon, Nigeria, Democratic Republic of Congo, Gabon, and Kenya.

2.3 The EWG conducted its work through the Codex EWG Platform and considered the following issues:

- a. *Title of the standard* – The title of the draft standard was aligned with the general structure of regional standards;
- b. *Scope* – The Scope the draft standard has been amended to clarify that the standard applies to fresh leaves that are presented either whole or sliced. It was also decided to move any reference to local names to the Annex.
- c. *Classification* – Provisions in this section have been modified to better explain the classification requirements.
- d. *Leaves freshness* – This is a new section that has been introduced to take into account an important quality parameter of “freshness”. This parameter makes it possible to distinguish a “fresh” product from the so called “dried” products. The data provided were obtained as part of a study conducted by the Faculty of Sciences of the University of Yaoundé I.
- e. *Commercial features* – The EWG deleted the provisions as it is already covered in the standard CODEX STAN 1-1985
- f. *Proximate composition*: It was agreed to delete the “proximate and metal composition tables” in appendix 1. This is because the Nutritional values of fresh produce are only declared on the label if required by an importer. In addition, fresh produce varies in composition depending on several factors such as variety, agronomic practices and agro-ecological zones in every country.

4. CONCLUSION

The EWG completed the task as per the terms of references and its programme of work, and the Regional Coordinating Committee for Africa (CAFRICA) is invited to consider the Draft Standard as presented in Appendix I.

APPENDIX I

DRAFT REGIONAL STANDARD FOR FRESH LEAVES OF *GNETUM* spp.
(Step 6)**1 SCOPE**

This standard applies to fresh whole and sliced leaves of *Gnetum* spp, namely commonly *Gnetum africanum* and *Gnetum bucholzianum*.

2 DESCRIPTION

The gnetum plant is wild vine that is perennial and grows approximately 10m long with the leaves growing approximately 8cm long, often found in the rainforests. The most common species found in Africa; *Gnetum. africanum* and *Gnetum. bucholzianum* are morphologically similar but have slight differences in leaf shape.

3 PROVISIONS CONCERNING QUALITY**3.1 Minimum requirements**

In all varieties, subject to the special provisions for each variety and tolerances allowed, the leaf shall be:

- Whole.
- Sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- Clean, practically free of any visible foreign matter,
- Practically free of pest affecting the general appearance of the produce,
- Free of abnormal external moisture excluding condensation following removal from cold storage,
- Fresh appearance.
- practically free of damage caused by pests;
- free of any foreign smell and/or taste;

The *Gnetum* Spp leaves must be carefully picked and have reached a sufficient level of maturity.

3.2 Classification

Gnetum Spp leaves is classified in the classes defined below:

3.2.1 "Extra" Class

The leaves or sliced leaves in this class shall be of one type, of *superior quality, well developed* and of characteristic colour for the type. At least 95% of the leaves, on the weight basis, conform well to these requirements.

3.2.2 Class I

The *Gnetum* spp leaves in this class shall consist of leaves that meet the requirements of the Extra Class, except a small amount of young leaves of not more than 10% of the total amount of leaves, on the weight basis is acceptable

3.2.3 Class II

Gnetum spp leaves in this class shall consist of leaves, which does not qualify for inclusion into the previous two categories, but satisfy the minimum requirements specified in sections 3.1. Nearly 20% of the leaves, on the weight basis, may differ from the maturity and colour requirements, without prejudice to minimum quality requirements.

3.3 Leaves freshness

Gnetum spp leaves covered by this standard should have a water content higher or equal to 60%.

In general, the fresh leaves can be classified according to their water content as follows::

- fresh leaves with water content falling between 60 and 70%;
- very fresh leaves whose water content is higher than 70%.

4 PROVISIONS CONCERNING TOLERANCE

4.1 Quality tolerances

4.1.1 "Extra" Class:

Five percent on the weight basis of *gnetum* spp leaves not satisfying the requirements of the class, but meeting those of Class I.

4.1.2 Class I

Ten percent on the weight basis of *gnetum* spp leaves not satisfying the requirements of the class, but meeting those of Class II.

4.1.3 Class II:

Twenty percent on the weight basis of *gnetum* spp leaves satisfying neither the requirements of the class nor the minimum requirements, excluding produce affected by rotting or any other deterioration rendering it unfit for consumption.

5 PROVISIONS CONCERNING PRESENTATION

5.1 Packaging.

The leaves of *gnetum* spp leaves wrapped in boots (1 kg) or chopped must be packed in solid and sturdy containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product without being able to impart any toxic substance or any odour or undesirable flavour.

The *gnetum* Spp leaves must be packaged and transported in accordance with the *Code of practice for the packaging and transport of fresh fruit and vegetables* (CXC 44-1995).

5.2 Uniformity.

The contents of each package (sales unit) must be uniform and contain only the leaves of the same quality, in conformity with classification requirements..

6 LABELLING

In addition to the provisions of the *General Standard for Labelling of Prepackaged Foods* (CXS 1-1985), the specific provisions below apply

6.1 Names of the produce

The name of the product covered by this standard is "*Gnetum* spp. Leaves" followed by the local name as applicable.

6.2 Non-Retail Containers

Each package shall bear information on product identification, the nature of the product, the product's origin and commercial characteristics. This information should be printed on the same side in readable character, and visible from the outside. This information may also be included in the documents accompanying the product.

6.2.1 Identification:

The identification code, country of origin (production area), the address of the exporter importer, vendor and / or packer-

6.2.2 The name and nature of the product shall be labelled on the packaging.

7 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).

The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8 HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with applicable sections of the *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Hygienic Practice for fresh fruits and vegetables* (CXC 53-2003) and other relevant Codex documents.

The product must meet the microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).

9. LABELLING

In addition to the provisions of the *General Standard for Labelling of Prepackaged Foods* (CODEX STAN 11985), the specific provisions below are applicable.

9.1 Names of the products

The name of the product covered by this standard is "***Gnetum spp. Leaves***" followed by the local name.

9.2 Labelling of Non-Retail Containers

Each package shall bear information on product identification, the nature of the product, the product's origin and commercial characteristics. This information should be printed on the same side in readable character, and visible from the outside. This information may also be included in the documents accompanying the product.

9.2.1 Identification: The identification code, country of origin (production area), the address of the exporter, importer, vendor and / or packer.

9.2.2 The name and nature of the product shall be labelled on the packaging.

Local names of leaves of gnetum ssp

N°	Country	Local name of the produce
1	Cameroon	Okok Eru
2	Nigeria	Okazi Afang
3	Democratic Republic of Congo	Fumbua