

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

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Agenda Item 3c)

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**

**14<sup>th</sup> Session  
Mexico City, Mexico, 12 - 17 May 2008**

**DRAFT CODEX STANDARD FOR BITTER CASSAVA**

**(Comments at Step 6: Ghana and Kenya)**

**GHANA**

**The proposed Draft Codex Standard for Bitter Cassava (ALINORM 07/30/35, APPENDIX VI)**

- Clause 2.1.1, second bullet ... to arrive in satisfactory condition at the place of destination” should read ...to arrive in satisfactory condition at its destination
- In the last sentence of clause 2.2.2, “the edible quality of the ...” should be maintained. The statement should thus read ... the edible quality of the produce. “Pulp” should be selected.
- In clause 3, Provisions concerning size, “thickest” connote texture. The statements should therefore read ...” Size is determined by the widest cross-section of the produce...”
- For the Size Table, A,B & C should be nominal: Depending on the climatic conditions and the variety of cassava, a particular geographic area may have just A B or C cassava and each could belong to any of the three classes; - thus A B & C should be nominal and this must be clearly stated in the Standard.

**KENYA**

**1. DEFINITION OF PRODUCE**

**Scope –1.SCOPE**

***Kenya proposes that this definition of produce clause to be changed to” scope “and the word definition to be deleted. Since it gives what is pertaining in the standard***

This Standard applies to commercial bitter varieties of cassava roots grown from *Manihot esculenta* Crantz, of the *Euphorbiaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Cassava for industrial processing is excluded.

1 Commonly known in certain regions by: manioc, mandioca, tapioca, aipim, yucca, etc.

2 [Bitter varieties of cassava are those that contain more than 50 mg/kg but less than 200 mg/kg

**Comment**

***We propose 100mg/kg is appropriate for hydrogen cyanide (fresh weight basis). In any case, cassava must be peeled and fully cooked before being consumed. By the time it is cooked the rate will be between 19mg/kg to 22mg/kg maximum***

## 3. PROVISIONS CONCERNING SIZING

Size is determined by the diameter at thickest cross-section of the produce, in accordance with the following table:

		<i><b>KENYA COMMENTS</b></i>
<b>Size Code</b>	<b>Diameter</b> (in centimeter)	<i>Diameter in cm</i> <i>Kenya has no objection with the limits proposed in this table.</i>
A	3.5 – 7.5	
B	7.6 – 10.0	
C	> 10.0	

*In all cases, cassava must not be less than 300 g in weight nor less than 20 cm in length.*