

**ANALYSIS OF AGENDA ITEMS IN PREPARATION FOR THE 16th SESSION OF
THE CODEX COMMITTEE ON CONTAMINANTS IN FOOD**

CCCF16

Part 2 of the Analysis



**SWP Codex Initiative – Funded by the US Codex Office, implemented by GFORSS and Venture 37 in Partnership
with Codex Australia and Codex New Zealand**



Item 6



Code of Practice for prevention and reduction of mycotoxin contamination in cassava and cassava-based products (at Step 7)



**CCF16
(2023)**

The committee is invited to consider the proposed Code of Practice for prevention and reduction of mycotoxin contamination in cassava and cassava-based products (at Step 7)

Cassava in some SWP region

Cassava - Australia and Oceania

Factor		Country	Consumption Volume
COUNTRY	UNITS		2014
Australia and Oceania	Tons		251393
American Samoa	Tons		0.3
Australia	Tons		1514
Cook Islands	Tons		3.3
Fiji	Tons		75792
French Polynesia	Tons		3924
Guam	Tons		8.2
Kiribati	Tons		27.6
Marshall Islands	Tons		0.2
Micronesia	Tons		9187
Nauru	Tons		2.5
New Caledonia	Tons		725.2
New Zealand	Tons		1464
Niue	Tons		42.6
Northern Mariana Islands	Tons		1.7
Palau	Tons		0
Papua New Guinea	Tons		148334
Samoa	Tons		425.7
Solomon Islands	Tons		2997
Tokelau	Tons		0.2
Tonga	Tons		6917
Tuvalu	Tons		26.5
Vanuatu	Tons		0
Wallis and Futuna Islands	Tons		0.2

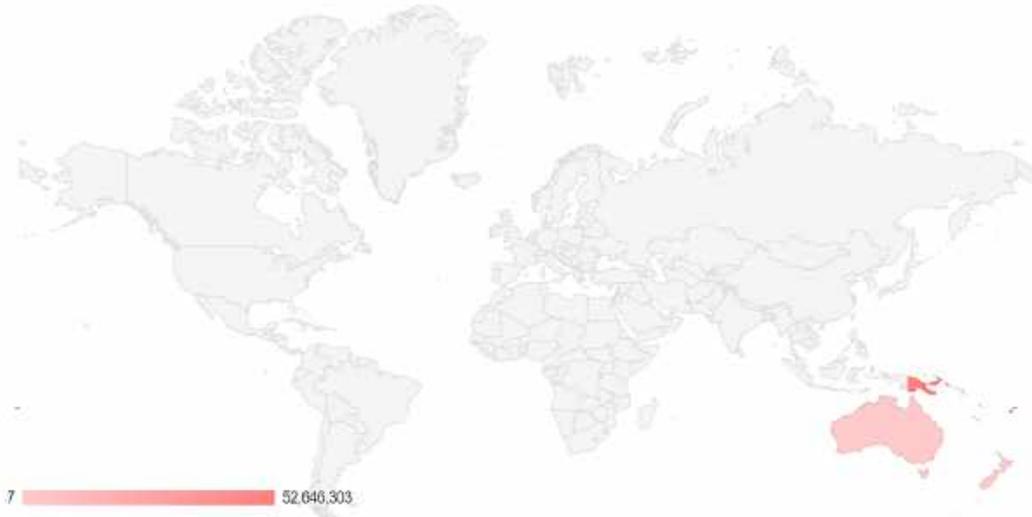
Cassava - New Zealand

Factor		Trade Partner
FACTOR	UNITS	2007
Consumption Volume	Tons	1608
Consumption Value	Thousand USD	1506
Import Volume	Tons	1613
Import Value	Thousand USD	893.6
Export Volume	Kg	5000
Export Value	USD	5788
Import Price	USD per Ton	554.2
Export Price	USD per Ton	1158
Per Capita Consumption	Kg per 1000 Person:	379.7

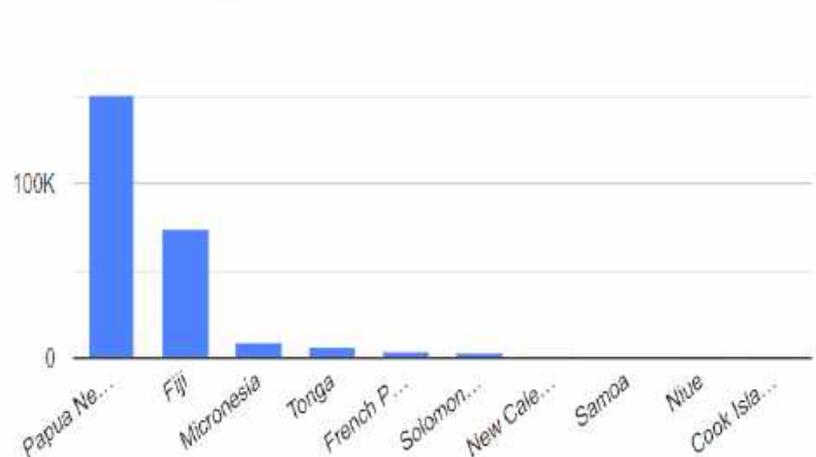
Top producing countries

Cassava - Australia and Oceania - Market Size

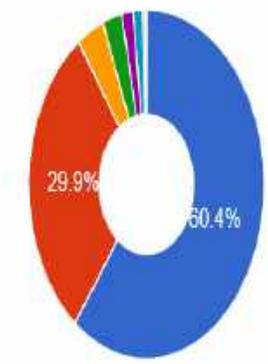
Country	Market Size
Australia	\$1576459
Cook Islands	\$5705
Fiji	\$52846303
French Polynesia	\$1405196
Guam	\$13059
Kiribati	\$7030
Marshall Islands	\$52
Micronesia	\$17602694
Nauru	\$9551
New Caledonia	\$214683



Australia and Oceania - Production by Country (Tons; % 2015)

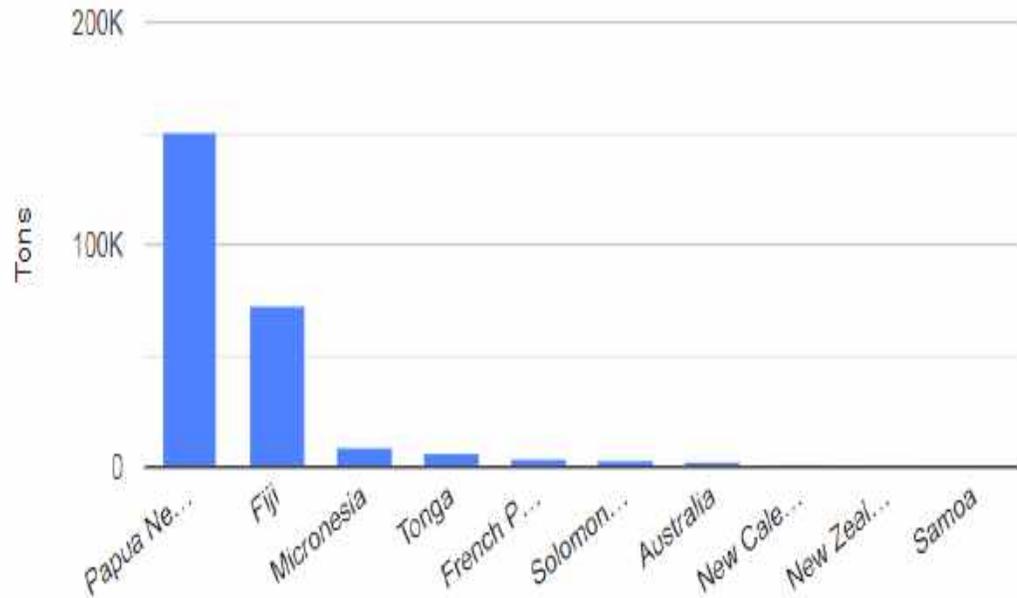


- Papua New Guinea
 - Fiji
 - Micronesia
 - Tonga
 - French Polynesia
 - Solomon Islands
 - New Caledonia
- ▲ 1/2 ▼

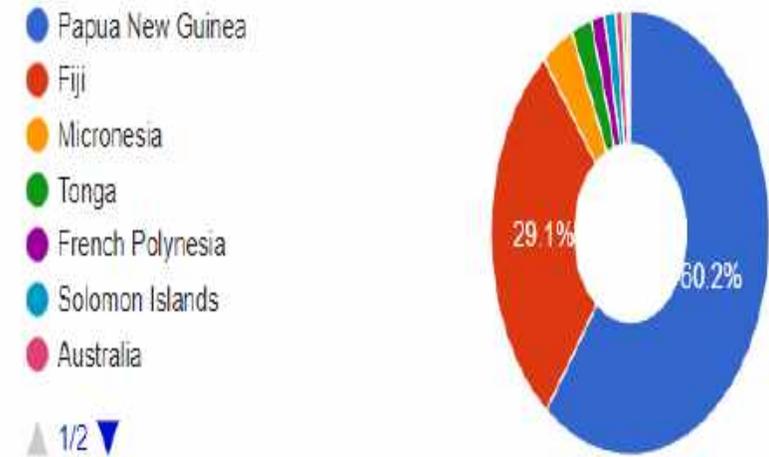


Top consuming countries

Australia and Oceania - Top Consuming Countries (2015)

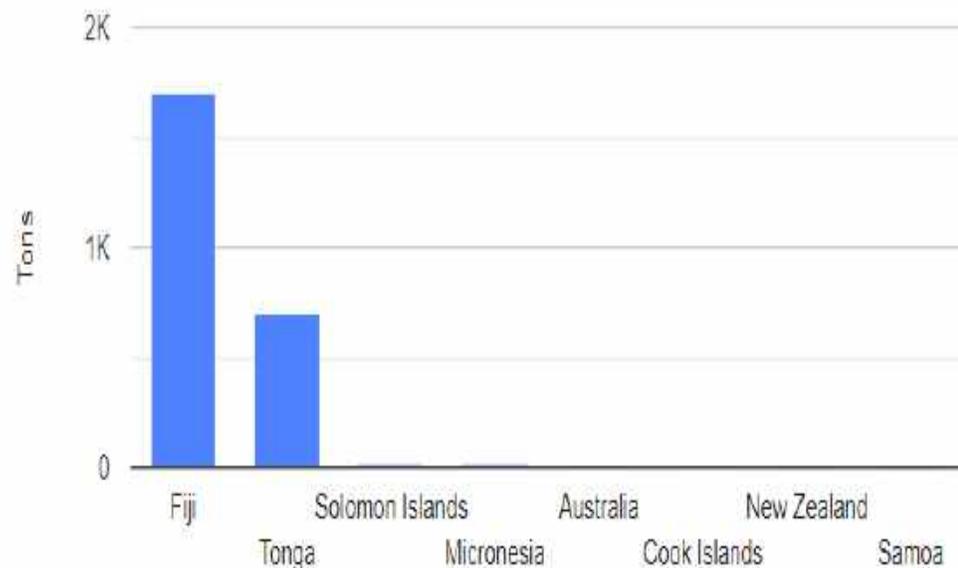


Australia and Oceania - Consumption by Country (Tons; % 2015)

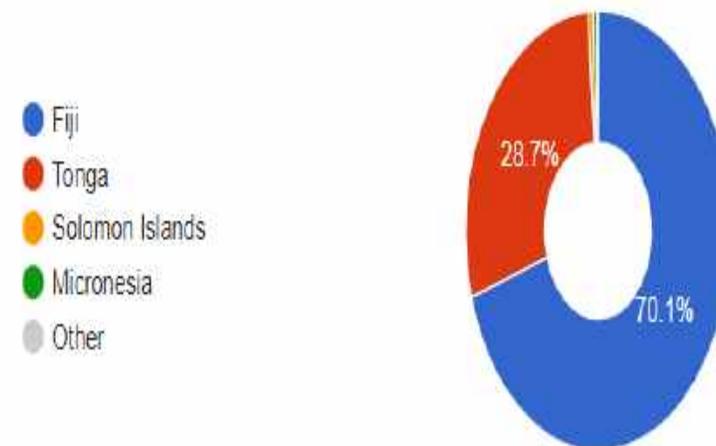


Top Exporting Countries

Australia and Oceania - Top Exporting Countries (2015)

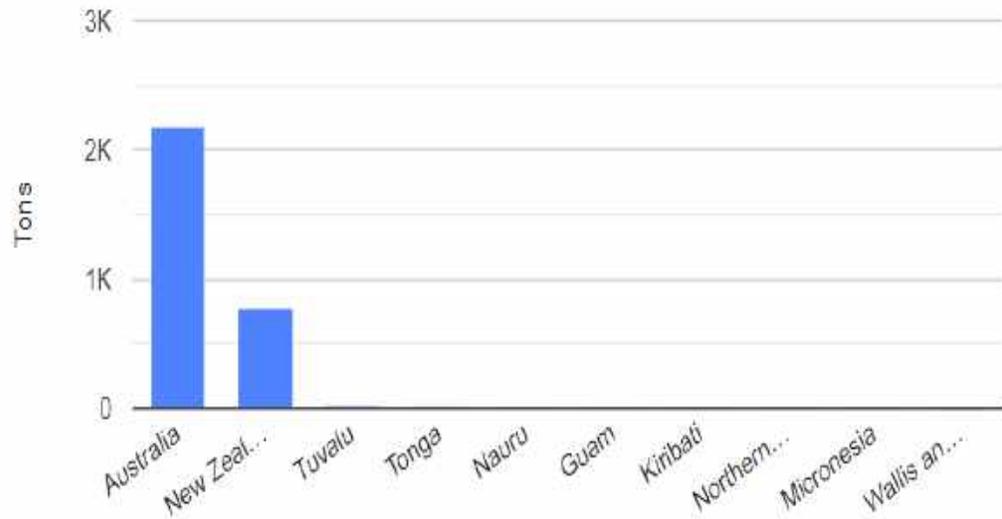


Australia and Oceania - Exports by Country (Tons; % 2015)



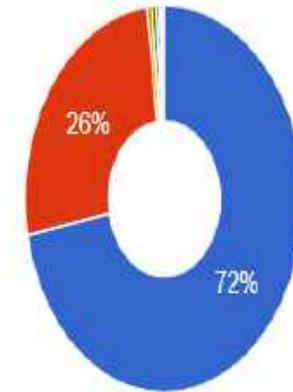
Top Importing Countries

Australia and Oceania - Top Importing Countries (2015)



Australia and Oceania - Imports by Country (Tons; % 2015)

- Australia
- New Zealand
- Tuvalu
- Tonga
- Nauru
- Guam
- Kiribati
- Other



Definition of Cassava; Manioc



Cassava (or manioc) roots or tubers are of interest for their nutritious starch.

Cassava flour is a gluten-free alternative to wheat flour, classified as a low glycemic index food.

Roots or tubers are either eaten whole or ground into flour from which bread and pastry are made.

Cassava is a good food source alternative for people with celiac disease.

Consumption of cassava



cassava peels used for animal feed



Inside part of cassava used for human food

Code of Practices for Prevention and Reduction of Mycotoxin Contamination in Cassava Products and Cassava-Based Products for Human Consumption

Some cassava-based products for human consumption



Cassava desserts



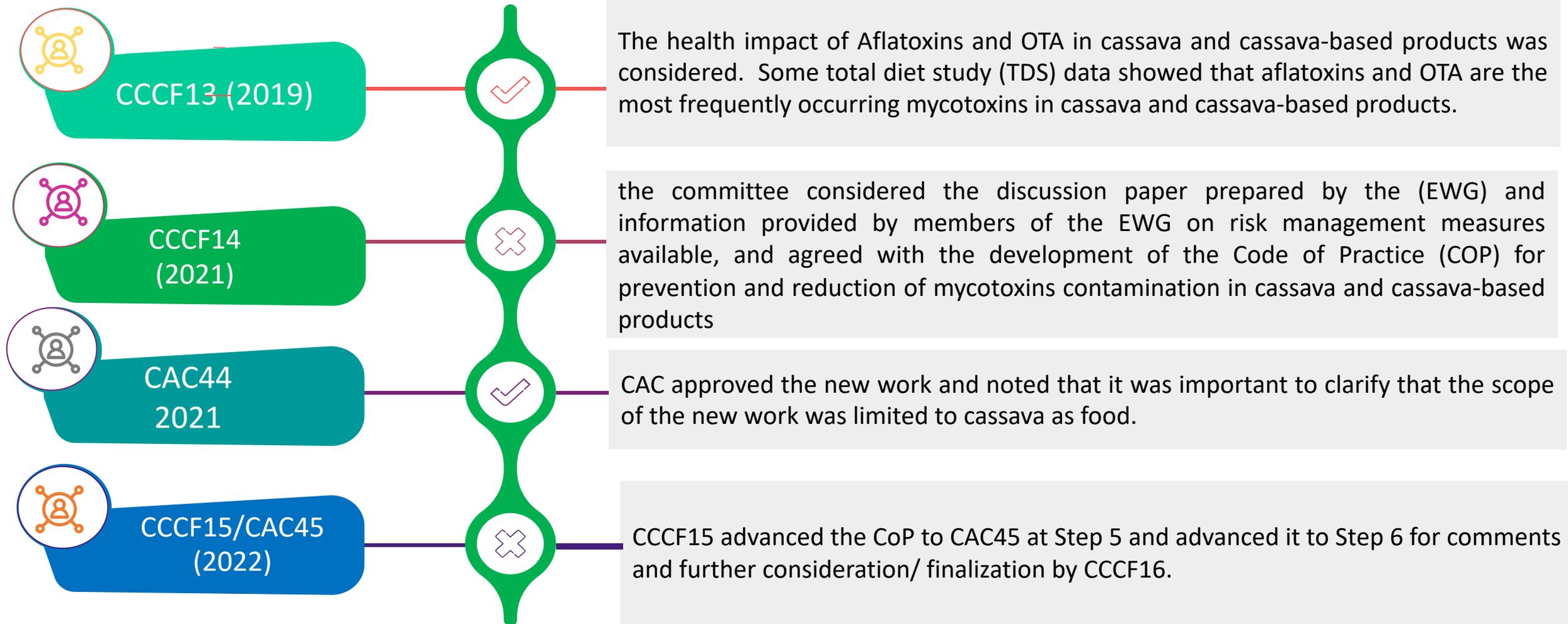
Cassava Bread



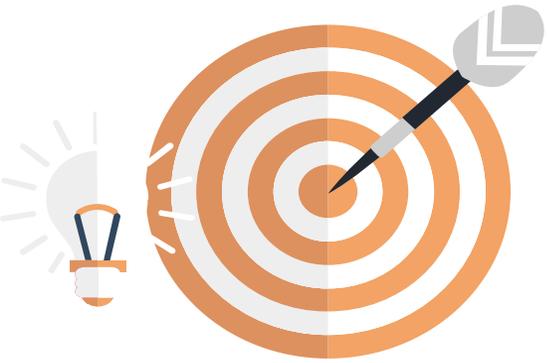
Cassava flour



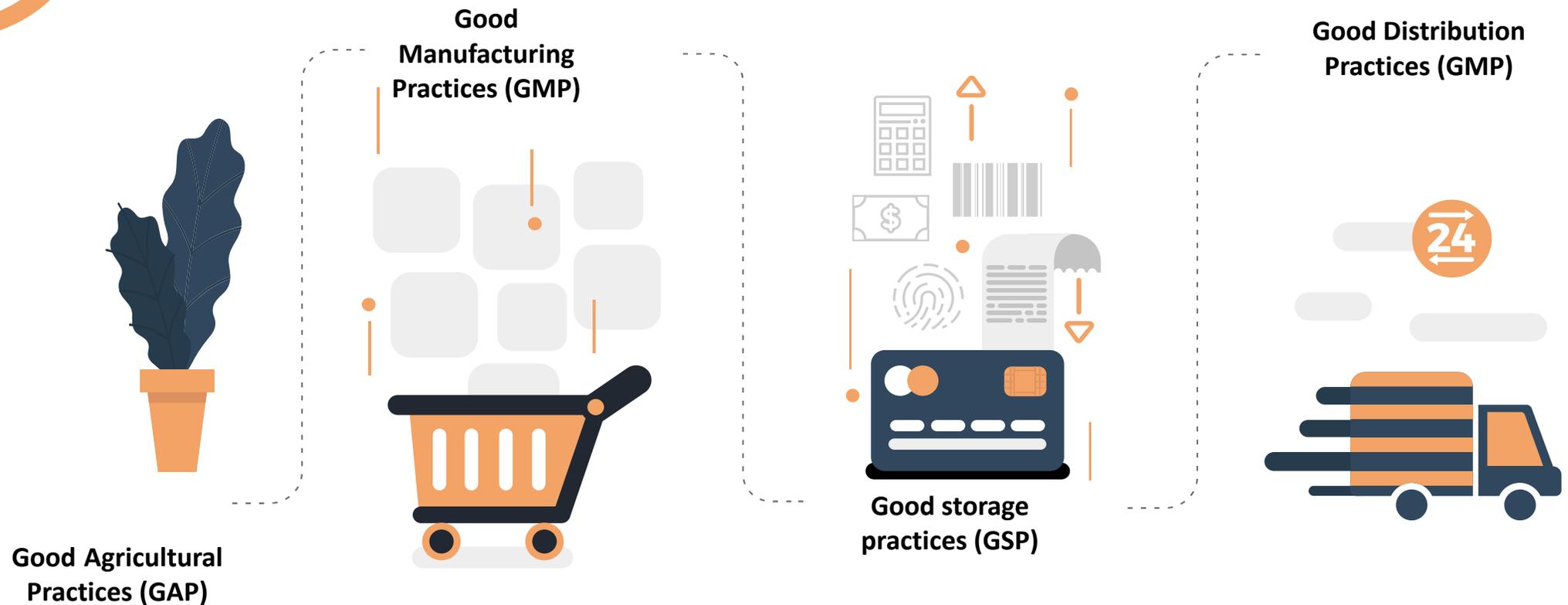
Cassava chips



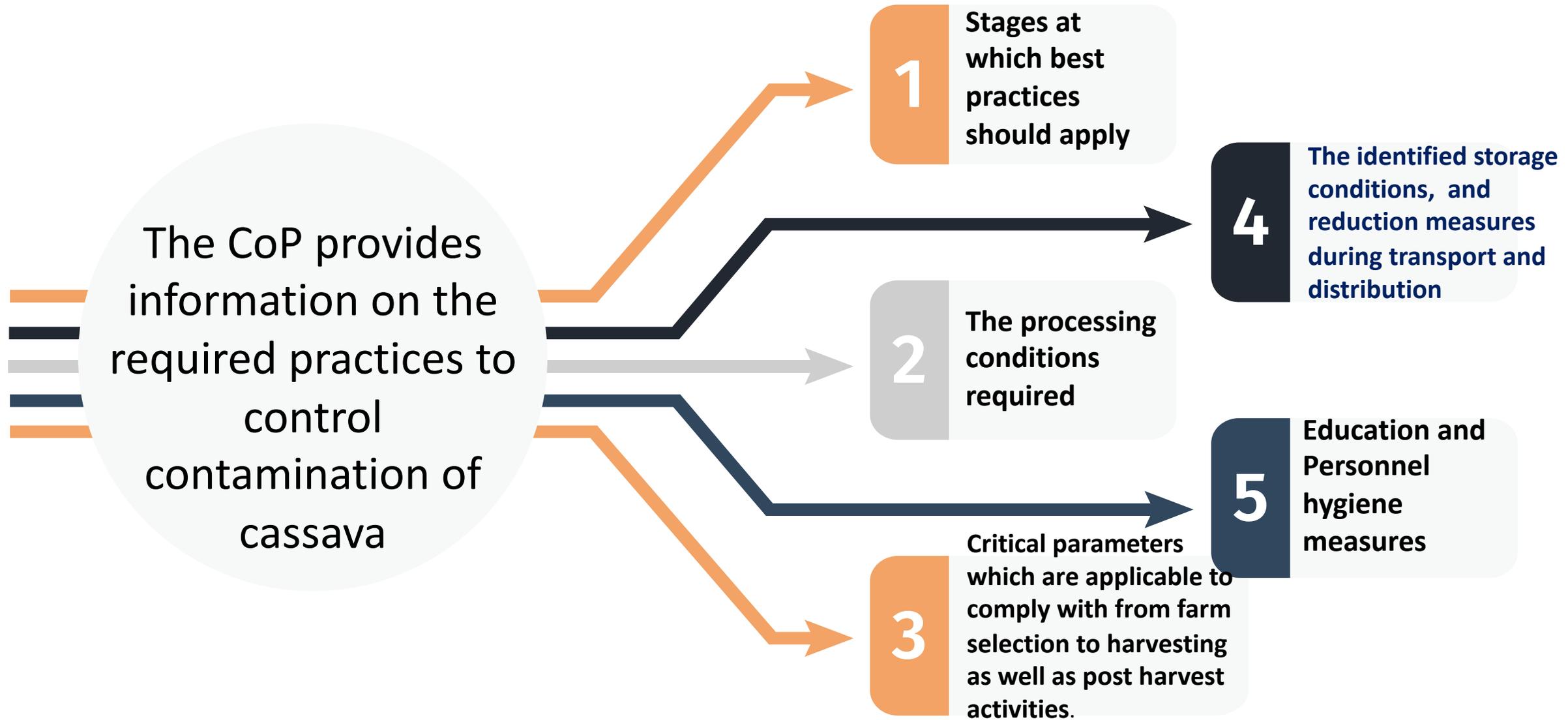
Analysis of agenda item 6 (1)



The CoP provides information and guidance for national and local authorities, farmers, producers, manufacturers, distributors and other relevant bodies to aid in the prevention and reduction of mycotoxins in cassava and cassava-based products



Analysis of agenda item 6 (2)



Comments on the draft Code

Comments were received from Brazil, Canada, Chile, Egypt, the European Union, Iraq, Ghana, Kenya, Peru, Uganda, the United States of America, Korea and Thailand.

One member considered that the CoP contained practices required for cassava production in general and was not intended to reduce contamination with mycotoxins

Comments were generally supportive of progress of the CoP

Suggestion to review the classification of bitter sweet cassava roots according to the current classification of cassava in the Codex Alimentarius

The suggestion for the inclusion of "for human consumption" in titling

EU suggest to include Fumonisin
In addition to Afs;OTA



- ❖ SWP Codex delegations may wish to consider any additional measure based on experience gained from their own industry practice
- ❖ SWP Codex delegations may wish to support the adoption of the Code of Practice in Step 8, as it is technically sound

