BS ISO 24081:2021

BSI Standards Publication

Ground cassava leaves (Isombe) — Specification

bsi.

National foreword

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The UK participation in its preparation was entrusted to Technical Committee AW/21, Fruit and vegetables juices.

A list of organizations represented on this committee can be obtained on request to its committee manager.

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Published by BSI Standards Limited 2021

ISBN 978 0 539 06029 4

ICS 67.080.20

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This British Standard was published under the authority of the Standards Policy and Strategy Committee on 28 February 2021.

Amendments/corrigenda issued since publication

Date	Text affected

BS ISO 24081:2021

INTERNATIONAL STANDARD

ISO 24081

First edition
2021-01-22

Ground cassava leaves (Isombe) — Specification

Feuilles de manioc émincées (Isombe) — Spécification

Reference number
ISO 24081:2021(E)

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruits and vegetables and their derived products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

Cassava, originally from Brazil, is a staple root crop throughout the tropics where it is used in a variety of dishes. Cassava is grown overwhelmingly for its roots and is found in markets.

In some countries there is a market for cassava leaves, where it is used in soups and stews. Cassava contains cyanide, which varies greatly among cultivars and needs to be detoxified before human consumption. Cassava roots are cooked and this sufficiently detoxifies them. Cassava leaves also contain cyanide, and research has shown that traditional methods for preparing cassava leaves for consumption, including grinding, cooking and heat-treating them before consumption, sufficiently detoxifies the cyanide.

INTERNATIONAL STANDARD **ISO 24081:2021**

Ground cassava leaves (Isombe) — Specification

1 Scope

This document specifies requirements and methods of sampling and testing for ground cassava leaves, which are obtained from the processing of fresh cassava leaves *(Manihot esculenta* Crantz or *Manihot glaziovii*) intended for human consumption.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 763, *Fruit and vegetable products — Determination of ash insoluble in hydrochloric acid*

ISO 874, *Fresh fruits and vegetables — Sampling*

ISO 1026, *Fruit and vegetable products — Determination of dry matter content by drying under reduced pressure and of water content by azeotropic distillation*

ISO 2171, *Cereals, pulses and by-products — Determination of ash yield by incineration*

ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 °C by the pour plate technique*

ISO 4833-2, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 2: Colony count at 30 °C by the surface plating technique*

ISO 5498, *Agricultural food products — Determination of crude fibre content — General method*

ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

ISO 6633, *Fruits, vegetables and derived products — Determination of lead content — Flameless atomic absorption spectrometric method*

ISO 6634, *Fruits, vegetables and derived products — Determination of arsenic content — Silver diethyldithiocarbamate spectrophotometric method*

ISO 6637, *Fruits, vegetables and derived products — Determination of mercury content — Flameless atomic absorption method*

ISO 7952, *Fruits, vegetables and derived products — Determination of copper content — Method using flame atomic absorption spectrometry*

ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method*

ISO 16649-1, *Microbiology of the food chain — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 1: Colony-count technique at 44 °C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

ISO 21527-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0,95*

EN 16160, *Animal feeding stuffs — Determination of Hydrocyanic acid by HPLC*