



# Background to the *African Continental Free Trade Agreement (AfCFTA)*, the AfCFTA SPS Annex, food safety standards and Codex Alimentarius Commission

---

WOAH Standards • Facilitating Safe International Trade  
Commodity: Poultry Meat



MINISTRY OF  
AGRICULTURE  
ANIMAL HUSBANDRY  
AND FISHERIES  
REPUBLIC OF KENYA



Co-funded by  
the European Union

Gates  
Foundation

# Background to the AfCFTA, the SPS Annex, food safety standards and Codex

WOAH Standards • Facilitating Safe International Trade  
Commodity: Poultry Meat

Saber Mansour • Food Safety Expert, ESF, FAO  
29 July 2026



**1**

**AfCFTA**

**2**

**SPS Annex**

**3**

**Standards &  
Codex**

**4**

**Cross-border  
controls**

**5**

**Poultry trade**

**From continental rules and international standards to practical, risk-based trade controls**



- A flagship programme of the African Union on trade.
- Creates a single market for goods and services, facilitated by movement of persons.
- Seeks to expand intra-African trade, diversification and regional value chains.
- Agriculture, food security and agrifood transformation are central to the opportunity.



**Lower tariffs alone are insufficient if non-tariff and SPS constraints remain.**



**Consumer protection • market access • supply-chain resilience**

## Protect

Safeguard human, animal and plant life or health from foodborne hazards, animal diseases and plant pests.

## Enable

Create confidence that traded food and agricultural products meet importing-market requirements.

## Discipline

Ensure measures are science-based, transparent and not unjustifiably trade restrictive.

## Implement the Protocol on Trade in Goods provisions concerning SPS measures

### Facilitate trade

While safeguarding human, animal or plant life or health in State Parties.

### Cooperate transparently

Avoid unjustifiable SPS barriers through information-sharing and coordination.

### Build capacity

Strengthen implementation and monitoring while encouraging international standards.

## WTO SPS Agreement

Protect health through scientific justification, risk assessment, harmonization, equivalence, transparency and non-discrimination.

**AfCFTA  
Annex 7**

## WTO Trade Facilitation Agreement

Simplify and modernize import and export procedures; improve transparency and cooperation among customs and other competent authorities.

**Protect health while avoiding unnecessary delays, duplication and trade costs.**



- Address biological, chemical and physical hazards across the food chain.
- May establish outcomes, limits, sampling methods, hygienic practices or control-system principles.
- Risk analysis links scientific assessment, risk-management decisions and risk communication.
- The objective is consistent control, not simply the existence of a regulation.



## Horizontal texts

General hygiene, labelling, contaminants and additives

## Commodity standards

Product-specific provisions

## Codes of practice

Operational prevention and control

## Guidelines

Risk analysis, inspection, equivalence and certification

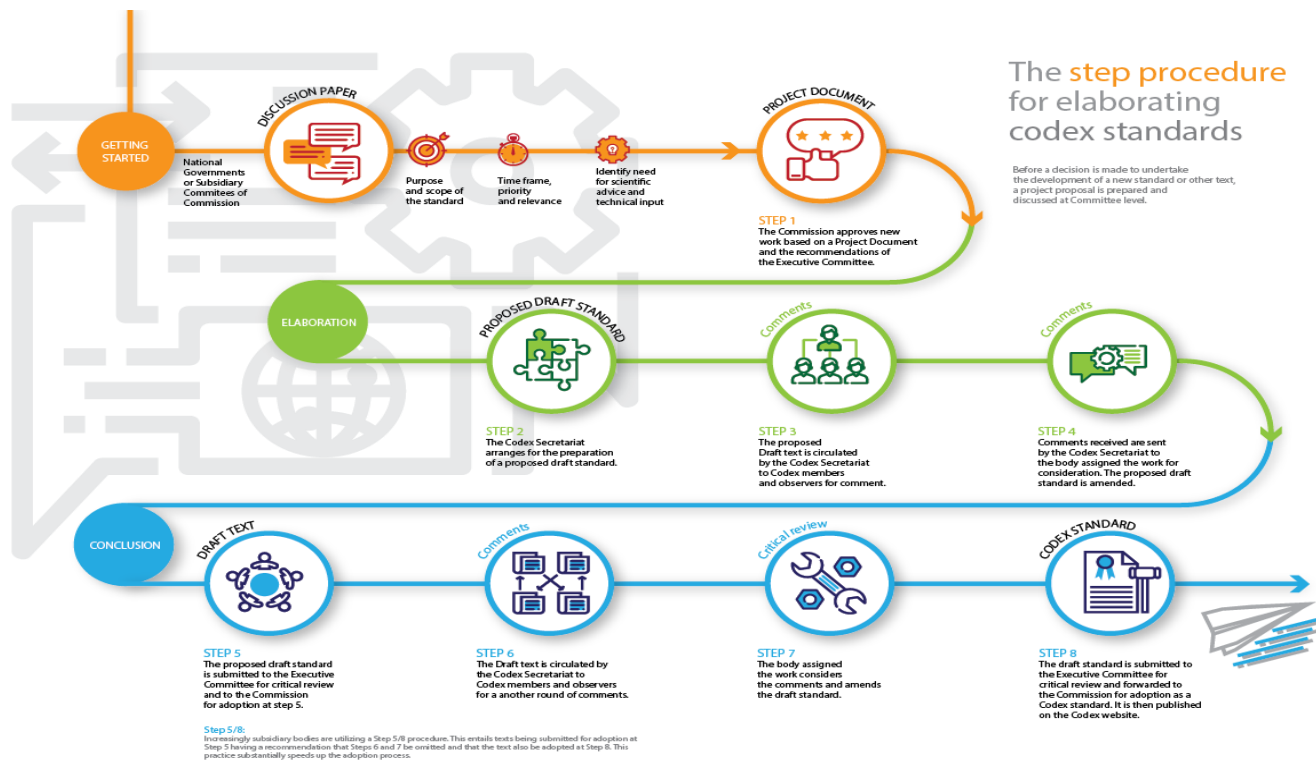
**Codex texts provide internationally recognized references for harmonized national requirements.**



## Joint FAO/WHO Food Standards Programme

- Develops standards, guidelines and codes of practice through a member-driven process.
- Protects consumer health and promotes fair practices in food trade.
- Provides a forum for governments to discuss and agree food standards.
- Uses scientific advice from FAO/WHO expert bodies.

# How a Codex standard is developed



**Member-driven • consensus-oriented • transparent • science-based • inclusive**





Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

**CODEX  
ALIMENTARIUS**  
INTERNATIONAL FOOD STANDARDS

# CODEX SCORECARD OF TEXTS ADOPTED FOLLOWING CAC48



**238**

**STANDARDS**

OF WHICH

**11** GENERAL SUBJECT  
STANDARDS (\*)

**227** COMMODITY STANDARDS



**91**

**GUIDELINES**



**58**

**CODES OF PRACTICE**



**145**

**MAXIMUM LEVELS (MLs)  
AND GUIDELINE LEVELS (GLs)  
FOR CONTAMINANTS  
IN FOOD**

COVERING

**18** CONTAMINANTS



**647**

**MAXIMUM  
RESIDUE LIMITS (MRLs)  
FOR RESIDUES  
OF VETERINARY DRUGS  
IN FOODS**

COVERING

**85** VETERINARY DRUGS

**13** RISK MANAGEMENT  
RECOMMENDATIONS  
(RMRs) AND

**67** WITH MRLs



**6522**

**MAXIMUM  
RESIDUE LIMITS (MRLs)  
AND 63** EXTRANEOUS  
MAXIMUM RESIDUE  
LIMITS (EMRLs)  
**FOR PESTICIDE  
RESIDUES**

COVERING

**250** PESTICIDES



**5134**

**MAXIMUM LEVELS (MLs)**

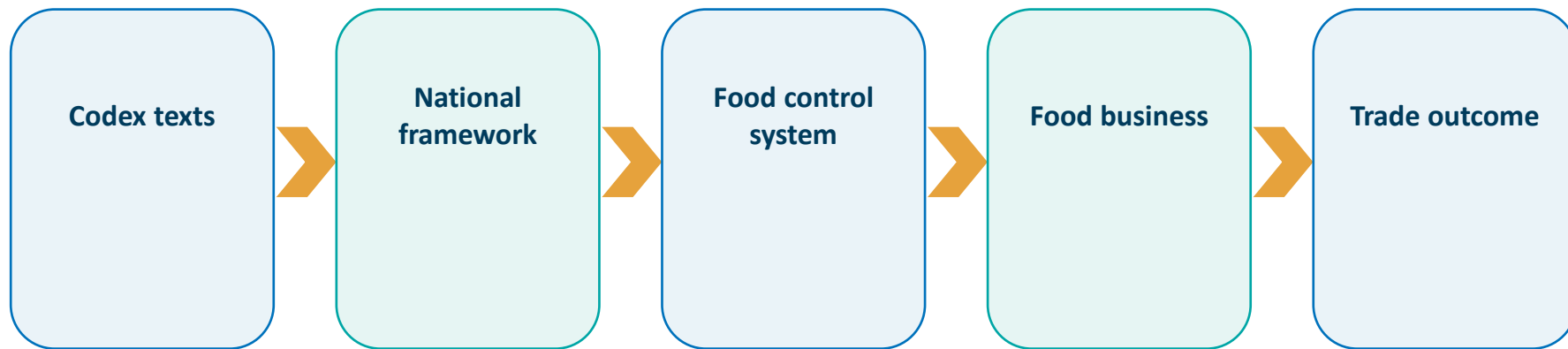
COVERING

**394** FOOD ADDITIVES  
OR GROUPS  
OF FOOD ADDITIVES

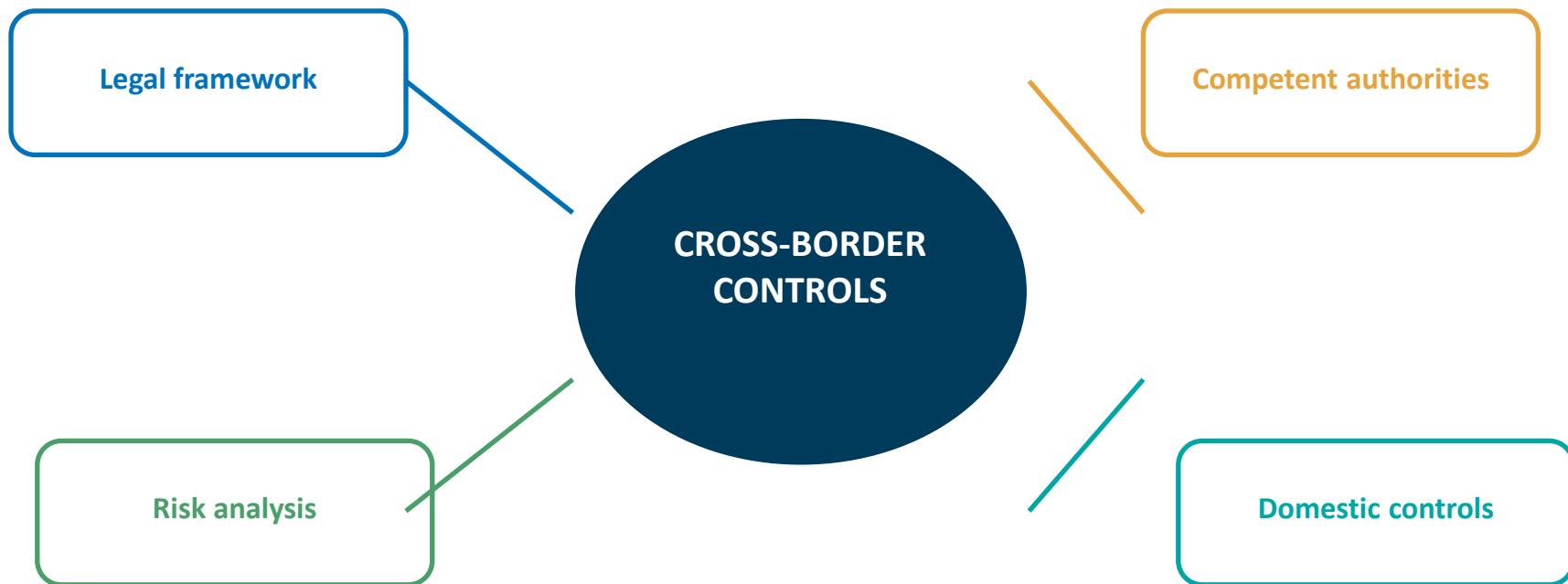
(\*) These include Codex standards (CXS) 1, 106, 107, 146, 180, 192, 193, 206, 234, 239, 346.

Note that CXS 174, 227, 247, 283 are not "general subject" standards even though they have the word 'general' in the name of the standard.





**Standards create value only when implementation capacity and coordination make them operational.**



**Import and export controls are two sides of the same coin and depend on system-wide capacity.**

## For authorities

Coordinate food safety and animal-health mandates; publish transparent requirements; apply risk-based procedures; exchange information; consider equivalence where supported by evidence.

## For operators

Apply GHP and HACCP; maintain cold chain, evidence and traceability; understand importing-market requirements; provide accurate consignment information.

## For regional trade

Use Codex and WOH standards as common references; strengthen laboratories and certification; coordinate food safety, veterinary and customs authorities.

**AfCFTA integration and health protection are mutually reinforcing when SPS systems work well.**

# Thank you

## Questions and discussion

Saber Mansour  
Food Safety Expert, ESF, FAO

