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# FIJI KAVA

*Piper methysticum* Forst. f.

# STANDARD

2017





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# contents

<b>01</b>	<b>SCOPE</b> .....	<b>4</b>
<b>02</b>	<b>DESCRIPTION</b> .....	<b>5</b>
<b>03</b>	<b>QUALITY FACTORS</b> .....	<b>7</b>
<b>04</b>	<b>CONTAMINANTS</b> .....	<b>9</b>
<b>05</b>	<b>HYGIENE</b> .....	<b>10</b>
<b>06</b>	<b>LABELLING</b> .....	<b>11</b>
<b>07</b>	<b>SAMPLING METHODS</b> .....	<b>13</b>
<b>08</b>	<b>METHODS OF ANALYSIS</b> .....	<b>14</b>

# 01

## SCOPE

### 1.1

This standard applies to kava (yaqona) as defined in Section 2. The standard applies to kava products used as a food or food ingredient and/or other products intended for human usage.

# 02

## DESCRIPTION

### 2.1

#### Kava Definition

The word “**kava**” refers to the plant species ***Piper methysticum*** and/or to the traditional beverage obtained by cold water extraction of the plant’s drinkable parts.

The word “kava” also refers to the *Piper methysticum* varieties known to have a history of safe traditional usage.

The Fijian varieties are:

- i. *Loa kasa leka*;
- ii. *Loa kasa balavu*;
- iii. *Vula kasa leka*;
- iv. *Vula kasa balavu*;
- v. *Dokobana vula*;
- vi. *Dokobana loa*;
- vii. *Qila leka*;

- viii. *Qila balavu*;
- ix. *Matakaro leka*;
- x. *Matakaro balavu*;
- xi. *Yonolulu*;
- xii. *Damu*; &
- xiii. *Yalu*.

The kava plant parts proven to have a history of safe traditional usage are:

- roots (unpeeled),
- stumps or rhizomes (always peeled).
- basal stems (always peeled)

Any other parts apart from the above are excluded from this definition.

## 2.2

### Types of Kava Products

Kava products covered by this Standard include the following:

#### 2.2.1

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##### **Fresh Kava**

**Fresh kava** or green kava is kava that has just been harvested and has been thoroughly cleaned with water and is devoid of visible soil and dirt.

#### 2.2.2

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##### **Dried Kava**

**Dried kava** is kava that has been dried and has a certain level of residual moisture content. Dried kava will include plant parts as described in 2.1, which may also be sliced or otherwise reduced in size to aid drying. Powdered dried parts are also defined as dried kava.

#### 2.2.3

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##### **Kava Extract**

**Kava extract** is obtained when kavalactones are extracted from fresh or dried kava using cold water and generally with the intention of further processing. The product may be presented as a concentrated liquid or as a powder following spray or freeze drying, and conventional oven or solar drying.



# 03

## QUALITY FACTORS

### 3.1

#### Colour

Kava products will have a characteristic light brown/grey colour.

### 3.2

#### Maturity

Kava plants should be mature (generally at least 3 years of age) before being harvested.

### 3.3

#### Aroma

Kava products will have the aroma characteristics of the product. The aroma will be free of extraneous aromas indicating contamination with other plant material, solvents or other volatile matter.

### 3.4

#### Kavalactones

Kavalactones must have a chemotype where the first three components are 2, 4 and 6 (in any order). Any variety not having this chemotype is considered undesirable and is excluded from this standard.

### 3.5

#### Defects

The following defects shall be applied to the dried kava:

- (a) **Insect-damaged kava:** Kava that is visibly damaged by insects or contains dead insects;
- (b) **Mouldy kava:** Kava that is visibly affected by mould.
- (c) **Off-aroma kava:** kava that has a noticeable off or foul aroma

### 3.6

#### Filth

Filth (e.g. soil) and other extraneous material associated with kava products will be minimised by initial cleaning of fresh kava then protection from further contamination. Products with excessive levels of filth or other extraneous material will be considered of lower quality.

### 3.7

#### Moisture

Moisture content of dried kava will not exceed 12%. In practice, at this moisture content the sample can easily be snapped by hand.

### 3.8

#### Ash

The ash content will not exceed 6.0%.

### 3.9

#### Classification of Defective & Acceptable

A consignment that fails to meet one or more of the applicable quality requirements shall be considered “defective” and not suitable for sale. Where not already specified in Section 3.0, applicable thresholds and/or tolerances for the quality requirements may be specified in specific standards under recognised legislation.

# 04

## CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the **Codex General Standard for Contaminants and Toxins in Foods** (CODEX/STAN 193-1995).

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

# 05

## HYGIENE

### 5.1

It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the ***Recommended International Code of Practice - General Principles of Food Hygiene*** (CAC/RCP 1-1969), and other relevant Codex texts, such as Codes of Hygienic Practice and Codes of Practice.

### 5.2

The products should comply with any microbiological criteria established in accordance with the ***Principles for the Establishment and Application of Microbiological Criteria for Foods*** (CAC/GL 21-1997).

# 06

## LABELLING

### 6.1

#### Name of the Product

The name of the products defined in subsections 2.2.1, 2.2.2, and 2.2.3 shall be ***“Fresh Kava”, “Dried Kava”, “Kava Extract”***, respectively.

If the location of cultivation (island or village) or plant part (lewena or waka) is to be specified at the point of sale or on retail packaging then a system is required to allow verification.

### 6.2

#### Name of the Kava Varieties

All kava products for export shall be labeled with the scientific name. If the variety name is to be specified at the point of sale or on packaging then a system is required to allow for verification. The variety names of the kava shall be declared in accordance with Section 2.1, in a manner not to mislead the consumer.



## 6.3

### Country of Origin

The country of origin of the raw material shall be declared on all kava products destined for export if its omission is likely to mislead or deceive the consumer. For products where the raw material is sourced from more than one country this detail is also to be included in the labelling.

## 6.4

### Other Labelling Requirements

Except when otherwise specified by national legislation, the products should have a clear marking to indicate that they are not intended for medicinal purposes. For export consignments, the labelling is also to include any specific requirements stipulated by the country where the products are distributed.

# 07

## SAMPLING METHODS

### 7.1

Kava products shall be sampled by an appropriate government official or other representative with recognised authority and knowledge of the required procedures. The procedures are to be appropriate to meet the requirements of relevant legislation and standards for domestic sale or export destinations.

# 08

## METHODS OF ANALYSIS

### 8.1

#### Determination of Moisture

According to AOAC 925.45.

### 8.2

#### Determination of Solids

According to AOAC 925.45 and calculated by subtracting the moisture content from 100%.

### 8.3

#### Determination of Ash

According to AOAC 923.03.

### 8.4

#### Determination of Kavalactones

According to recognised analytical methods to determine the relative amount of the six major kavalactones such as using high performance liquid chromatography (HPLC). Following further validation other methods (such as acetonic extraction and corresponding coloration) may also be recognised for distinguishing desirable from undesirable varieties and plant parts.









