



The Problem

The clean cooking sector is nascent and diverse, incorporating a broad range of actors with differing priorities, approaches, and goals. Cookstoves on the market are of variable quality and may not achieve the level of emissions reductions, energy efficiency, safety, or durability desired by customers, policymakers, and implementers. Verifiable data about clean cooking technologies are critical to developing effective policies and programs. This requires definitions, testing methods, and metrics that are agreed upon by the many clean cooking stakeholders.

The Solution

The International Organization for Standardization (ISO) consists of national standards bodies from most countries around the world. International teams of experts convene to develop voluntary, consensus-based ISO standards and technical reports that address global challenges including clean cooking. In addition to harmonizing how cookstove performance is measured and reported, these ISO documents formalize the clean cooking sector by providing a basis for governmental and organizational policies and programs, as well as a means of tracking progress toward policy objectives. Through standards and technical reports, stakeholders can make better decisions and manufacturers have clear incentives to innovate.

The sector has published four ISO documents related to solid fuel stoves:

#1

A technical report defining cookstove vocabulary

#2

A standard with protocols for testing cookstoves in a laboratory

#3

A technical report with a tiered benchmarking scale to rate lab-tested cookstoves

#4

A standard with protocols for testing cookstoves in the field under real-world conditions

A History of Clean Cooking Standards

- 2010**
 The Clean Cooking Alliance (CCA) is founded and standards are identified as a key priority.
- 2012**
 Stakeholders develop an ISO International Workshop Agreement to provide preliminary guidelines for cookstove testing.
- 2013**
 Stakeholders form ISO Technical Committee 285 to develop clean cooking standards.
- 2018**
 ISO publishes a standard on the laboratory testing of cookstoves - a tiered benchmarking scale to rate lab-tested cookstoves, and a technical report on harmonized terms and definitions.
- 2019**
 ISO publishes a standard on the field testing of cookstoves.

Who Benefits from Standards?

Consumers: Stoves tested using a standard, rigorous testing procedure can be rated and compared, helping consumers make informed purchasing decisions based on their needs.

Policymakers: Standards provide a foundation, based on international best practices, upon which policy can be developed, including product regulation, tax incentives, and labeling schemes.

Industry: Standards provide a predictable policy environment and an objective way to compare technologies, allowing for sound planning and the production of high-quality stoves. They also promote higher quality products and drive innovation.

NGOs: Donors, implementers, and procurers can use standards to help choose technologies that meet program goals.



What Information Do the Current Standards Provide?

Vocabulary technical report (ISO/TR 21276): Definitions for terms used in ISO clean cooking documents, as well as illustrations to demonstrate relationships among concepts.

Laboratory testing standard (ISO 19867-1): Protocols to test the emissions, efficiency, safety, and durability of cookstoves in a controlled lab setting.

Voluntary performance targets (ISO/TR 19867-3): A tiered benchmarking scale to rate laboratory-tested cookstoves for emissions, efficiency, safety, and durability.

Field testing standard (ISO 19869): Protocols to test the same measurements as the lab standard, along with measurements such as usage and exposure, in the field.

For more information, please visit CCA online at
www.CleanCookingAlliance.org



About the Clean Cooking Alliance

CCA works with a global network of partners to build an inclusive industry that makes clean cooking accessible to the three billion people who live each day without it. Established in 2010, CCA is driving consumer demand, mobilizing investment to build a pipeline of scalable businesses, and fostering an enabling environment that allows the sector to thrive. Clean cooking transforms lives by improving health, protecting the climate and the environment, empowering women, and helping consumers save time and money.

