



CLEAN
COOKING
ALLIANCE



Clean Cooking Standards

The Problem

The clean cooking market is made up of a vast array of stove technologies and fuels that range in emissions reductions, energy efficiency, safety, and durability. Verifiable data about clean cooking technologies are critical to developing effective policies and programs. This requires definitions, testing methods, and quantifiable 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 provide 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.

ISO Technical Committee, TC 285, was formed to promote standards for clean cooking solutions in the developing world, and has published the following seven documents:

1. **ISO 19867-1:2018** – Standard on laboratory testing methods covering performance, safety, and durability.
2. **ISO/TR 19867-3:2018** – Technical report on voluntary performance targets for cookstoves.
3. **ISO/TR 21276:2018** – Technical report on vocabulary for the clean cooking sector.
4. **ISO 19869:2019** – Standard on field-testing methods.
5. **ISO/TR 19915:2023** – Technical report on guidelines for evaluating and assessing social impact of cooking systems.
6. **ISO 5714:2023** – Standard on testing institutional cookstoves.
7. **ISO/PAS 16617:2024** – Publicly available specification on guidance for examining evaluation instruments that assess cooking systems.

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.
- **Funders and implementers:** Those who support, design and execute clean cooking project activities can use standards to help choose technologies that meet program goals.



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.
- **2023** – ISO publishes a standard on the testing of institutional cookstoves and a technical report on guidelines for evaluating and assessing social impact of cooking systems.
- **2024** – ISO publishes a publicly available specification on guidance for examining evaluation instruments that assess cooking systems. The ISO five year review process for the laboratory standard is also triggered, allowing TC 285 to make updates to the standard.

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 2.1 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.

For more information, please visit CCA online at CleanCooking.org



@cleancooking



@cleancookingalliance



@cleancookingalliance



info@cleancooking.org