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EAST AFRICAN STANDARD

Edible fungi and fungus products — Specification



EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to meet the above objectives, the EAC Partner States have enacted an East African Standardization, Quality Assurance, Metrology and Test Act, 2006 (EAC SQMT Act, 2006) to make provisions for ensuring standardization, quality assurance, metrology and testing of products produced or originating in a third country and traded in the Community in order to facilitate industrial development and trade as well as helping to protect the health and safety of society and the environment in the Community.

East African Standards are formulated in accordance with the procedures established by the East African Standards Committee. The East African Standards Committee is established under the provisions of Article 4 of the EAC SQMT Act, 2006. The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

Article 15(1) of the EAC SQMT Act, 2006 provides that "Within six months of the declaration of an East African Standard, the Partner States shall adopt, without deviation from the approved text of the standard, the East African Standard as a national standard and withdraw any existing national standard with similar scope and purpose".

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

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Introduction

In the preparation of this East African Standard, the following sources were consulted extensively:

CODEX STAN 38:1981, *Standard for Edible Fungi and Fungus products*

CODEX STAN 193:1995 (Rev.5:2009), *General Standard for Contaminants and Toxins in Foods*

CODEX STAN 228:2001 (Rev.1:2004), *General methods of analysis for contaminants*

Codex Alimentarius website: http://www.codexalimentarius.net/mrls/pestdes/jsp/pest_q-e.jsp

USDA Foreign Agricultural Service website: <http://www.mrldatabase.com>

USDA Agricultural Marketing Service website: <http://www.ams.usda.gov/AMSV1.0/Standards>

USDA Plant Inspectorate Service website: http://www.aphis.usda.gov/import_export/plants

European Union: http://ec.europa.eu/sanco_pesticides/public

Assistance derived from these sources and others inadvertently not mentioned is hereby acknowledged.

This standard has been developed to take into account:

- the needs of the market for the product;
- the need to facilitate fair domestic, regional and international trade and prevent technical barriers to trade by establishing a common trading language for buyers and sellers.
- the structure of the CODEX, UNECE, USA, ISO and other internationally significant standards;
- the needs of the producers in gaining knowledge of market standards, conformity assessment, commercial cultivars and crop production process;
- the need to transport the product in a manner that ensures keeping of quality until it reaches the consumer;
- the need for the plant protection authority to certify, through a simplified form, that the product is fit for crossborder and international trade without carrying plant disease vectors;
- the need to promote good agricultural practices that will enhance wider market access, involvement of small-scale traders and hence making fruit and vegetable production a viable means of wealth creation; and
- the need to keep unsatisfactory produce from the market by allowing the removal of unsatisfactory produce from the markets and to discourage unfair trade practices e.g. trying to sell immature produce at the beginning of the season when high profits can be made. Immature produce leads to dissatisfaction of customers and influences their choices negatively, which disadvantages those traders who have waited until the produce is mature.

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Edible fungi and fungus products — Specification

1 Scope

This standard contains general requirements applicable to all edible fungi, whether fresh or processed, permitted for sale by the competent authorities in the consuming countries, except canned cultivated mushrooms of the genus *Agaricus*. Different requirements for the products covered by this standard may be laid down in group of products standards or in individual standards.

2 Normative references

The following referenced documents are indispensable for the application 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.

CAC/GL 21, *Principles for the Establishment and Application of Microbiological Criteria for Foods*

CAC/RCP 1, *Recommended International Code of Practice — General Principles of Food Hygiene*

CAC/RCP 2, *Code of Hygienic Practice for Canned Fruit and Vegetable Products*

CAC/RCP 5, *Code of Hygienic Practice for Dehydrated Fruits and Vegetables, including Edible Fungi*

CAC/RCP 8, *Code of Hygienic Practice for the Processing and Handling of Quick Frozen Foods*

CAC/RCP 44, *Recommended International Code of Practice for the Packaging and Transport of Tropical Fresh Fruit and Vegetables*

CAC/RCP 53, *Code of Hygienic Practice for Fresh Fruits and Vegetables*

EAS 38, *Labelling of prepackaged foods — Specification*

CD/K/378:2010, *Horticultural industry — Code of practice*

3 Definitions

For the purpose of this standard the following definition shall apply:

3.1 Definition of products

3.1.1

edible fungi

fruit bodies of a specific plant group — fungi which either grow wild or are cultivated and which after necessary processing are suitable for use as a food

3.1.2

species

botanical species and closely related varieties, i.e. varieties of *Boletus edulis* and round or pointed *Morchella* shall be regarded as being of the same species.

3.1.3

fresh fungi

edible fungi sorted and packed, delivered to the consumer as soon as possible after they have been picked.

3.1.4

mixed fungi

the product prepared by mixing edible fungi or recognizable parts of edible fungi of different species according to established proportion after being sorted in accordance with 3.4 of this standard

3.1.5

fungus products

dried edible fungi (including freeze-dried fungi, fungus grits, fungus powder), pickled fungi, salted fungi, fermented fungi, fungi in vegetable oils, quick frozen fungi, sterilized fungi, fungus extract, fungus concentrate and dried fungus concentrate.

3.1.6

dried fungi

the product obtained by drying or freeze drying edible fungi of one species, whether whole or sliced

3.1.7

fungus grits

coarsely ground dried edible fungi of one species

3.1.8

fungus powder

dried edible fungi of one species ground so finely as to allow the powder to pass through a sieve having a 200 microns mesh

3.1.9

pickled fungi

fresh or previously preserved edible fungi of one or more species appropriately prepared after previous cleaning, washing and blanching, soaked in vinegar and with or without the addition of salt, spices, sugars, vegetable oils, acetic, lactic, citric or ascorbic acid, and then pasteurized in hermetically sealed containers

3.1.10

salted fungi

fresh edible fungi of one species, either whole or sliced, preserved in brine after previous cleaning, washing and blanching

3.1.11

fermented fungi

fresh edible fungi of one species preserved by salt and by lactic acid fermentation

3.1.12

quick frozen fungi

fresh edible fungi of one species which, after cleaning, washing and blanching, are subjected to a freezing process in appropriate equipment and comply with the conditions laid down hereafter in this section and in sub-section 7.2 of this standard. This freezing operation shall be carried out in such a way that the range of temperature of maximum crystallization is passed quickly. The quick-freezing process shall not be regarded as complete unless and until the product temperature has reached -18 °C (0 °F) at the thermal centre after thermal stabilization.

3.1.13

fungus extract

a product concentrated from fresh edible fungi juice or from dried fungi water of edible fungi of one or more species with the addition of salt and which is concentrated to 7% of saltless extract

3.1.14

fungus concentrate

a product concentrated from fresh edible fungi juice or from dried fungi water of edible fungi of one or more species with the addition of salt and which is concentrated to 24% of saltless extract

3.1.15**dried fungus concentrate**

the dried product obtained from fungus extract or fungus concentrate

3.1.16**sterilized fungi**

edible fungi, either fresh, salted or frozen, of one or more species, whole or sliced, packed in airtight containers in water and salt, and heat treated to a degree guaranteeing the resistance of the product to spoilage

3.1.17**fungi in olive oil and other vegetable oils**

edible fungi either fresh or previously salted, of one species, whole or sliced, packed in airtight containers in olive oil or other edible vegetable oil and heat treated to a degree guaranteeing the resistance of the product to spoilage

3.1.18

cakes or loaves of *fungus mycelium*

3.2 Definition of defects**3.2.1****damaged fungi**

fungi with more than quarter of the cap missing

3.2.2**crushed fungi**

parts of fungi passing through a sieve having a 15 × 15 mm mesh for fresh fungi and a 5 × 5 mm mesh for dried fungi

3.2.3**spoiled fungi**

fungi which are brownish or rotten as a result of attack by microorganisms and/or mould

3.2.4**maggot damaged fungi**

fungi having holes caused by maggots

3.2.5**seriously maggot damaged fungi**

fungi having four or more holes caused by maggots

3.2.6**organic impurities of vegetable origin**

admixture of other edible fungi, parts of plants such as leaves and pine needles

3.2.7**mineral impurities**

those substances which, after ashing, remain as insoluble residues in hydrochloric acid

3.3 Main species

All edible fungi permitted for sale by the competent authorities in the consuming countries.

3.4 Examination and sorting of raw material

As there are edible fungi which closely resemble inedible or poisonous fungi, care shall be taken to ensure, when the fungi are being picked, that only those of the same edible species are collected. Where such care has not been adequately exercised, the edible fungi species shall be sorted from the collected fungi, before they are marketed, preserved or used in the preparation of fungus products. Wild fungi which are to be marketed or preserved, or used in the preparation of fungus products shall

be carefully examined by an expert to determine whether there are any inedible fungi amongst them, and such inedible fungi shall be removed.

4 Provisions concerning quality

4.1 Fresh fungi

4.1.1 Condition

Fresh edible fungi shall be healthy, i.e. not spoiled, practically clean, firm, undamaged, free, as far as possible, from maggot damage and shall possess the flavour and taste appropriate for the species.

4.1.2 Composition

The number of stalks shall not exceed the number of caps.

4.1.3 Tolerances for defects

4.1.3.1 Wild growing fungi

(a) Mineral impurities	not more than 1% m/m
(b) Organic impurities of vegetable origin	not more than 0.3% m/m
(c) Content of Maggot damaged fungi	not more than 6% m/m of total damage including not more than 2% m/m serious damage

4.1.3.2 Cultivated fungi

(a) Mineral impurities	not more than 0.5% m/m
(b) Organic impurities (including compost material): for uncut fungi	not more than 8% m/m
for cut fungi	not more than 1% m/m
(c) Content of maggot damaged fungi	not more than 1% m/m of total damage including not more than 0.5% m/m, serious damage

4.2 Fungus products — General requirements

4.2.1 Raw material

only fresh edible fungi which have been treated or processed immediately after they have been picked, before deterioration sets in, may be used in the preparation of fungus products. Both as raw material and as preserved fungi, they shall be healthy, clean, undamaged, free, as far as possible, of maggot damage and possess the flavour and taste appropriate to the species.

4.2.2 Permitted ingredients

Fungus products may contain salt (sodium chloride), vinegar, spices and herbs, sugars (any carbohydrate sweetening matter), refined edible vegetable oil, refined edible animal fat, butter, milk, milk powder, cream, water and wine.

4.2.3 Styles

Processed fungi may be presented in various styles, e.g. whole with stalks, whole caps (buttons) without stalks, slices, pieces and stalks, grits, powder or concentrate.

4.2.4 Other styles

Any other presentation of the product shall be permitted provided that the product:

- (a) is sufficiently distinctive from other forms of presentation laid down in this standard;
- (b) meets all relevant requirements of this standard, including requirements relating to limitations on defects, drained weight, and any other requirements in this standard which are applicable to that style in the standard which most closely resembles the style or styles intended to be provided for under this provision;
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

4.2.5 Composition

Except in the case of fungus products consisting entirely of caps or where the addition of stalks is stated on the label in accordance with the provisions of sub-section 8.1.6, the number of stalks shall not exceed the number of caps.

4.3 Fungus products — Special requirements

4.3.1 Dried fungi

4.3.1.1 Quality criteria

- (a) Colour and flavour shall be appropriate to the species.
- (b) Water content

Product

Maximum water content

Freeze-dried fungi	6% m/m
Dried (other than freeze-dried) fungi	12% m/m
Dried fungus Shii-ta-ke	13% m/m

4.3.1.2 Permitted defects

- (a) Mineral impurities not more than 2% m/m
- (b) Organic impurities of vegetable origin not more than 0.02% m/m except for Shii-ta-ke mushrooms, for which the maximum shall be 1% m/m
- (c) Content of maggot damaged fungi:
 - wild growing fungi not more than 20% m/m of total damage, including serious damage
 - cultivated fungi not more than 1% m/m of total damage, including not more than 0.5% m/m serious damage.

4.3.2 Fungus grits and fungus powder

4.3.2.1 Quality criteria

- (a) Water content of fungus grits not more than 13% m/m
- (b) Water content of fungus powder not more than 9% m/m

4.3.2.2 Permitted defects

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Mineral impurities not more than 2% m/m

4.3.3 Pickled fungi

4.3.3.1 Permitted ingredients

- (a) Salt (sodium chloride) not more than 2.5% m/m
- (b) Sugars not more than 2.5% m/m
- (c) Vinegar not more than 2% m/m expressed as acetic acid

4.3.3.2 Tolerances for defects

- (a) Mineral impurities not more than 0.1% m/m
- (b) Organic impurities of vegetable origin not more than 0.02% m/m
- (c) Content of maggot damaged fungi:
- wild growing fungi not more than 6% m/m of total damage including not more than 2% m/m serious damage.
 - cultivated fungi not more than 1% m/m of total damage including not more than 0.5% m/m serious damage.

4.3.4 Fermented fungi

4.3.4.1 Essential composition and quality factor

Lactic acid, naturally occurring as a result of the fermentation process not less than 1% m/m

4.3.4.2 Permitted ingredients

Salt (sodium chloride) not less than 3% m/m and not more than 6% m/m

4.3.4.3 Tolerances for defects

- (a) Mineral impurities
- (b) Organic impurities of vegetable origin
- (c) Content of maggot damaged fungi not more than 4% m/m

4.3.5 Fungi in olive oil and other vegetable oils

4.3.5.1 Permitted ingredients

- (a) Salt (sodium chloride) not more than 1% m/m
- (b) Olive oil or other edible vegetable oil.

4.3.5.2 Tolerances for defects

- (a) Mineral impurities not more than 0.1% m/m
- (b) Organic impurities of vegetable origin not more than 0.02% m/m
- (c) Maggot damaged fungi:
- wild growing fungi not more than 6% m/m of total damage including not more than 2% m/m serious damage
 - cultivated fungi not more than 1% m/m of total damage including

not more than 0.5% m/m serious damage.

4.3.6 Quick frozen fungi

4.3.6.1 Tolerances for defects

(a) Mineral impurities	not more than 0.2% m/m
(b) Organic impurities of vegetable origin	not more than 0.02% m/m
(c) Content of maggot damaged fungi:	
wild growing fungi	not more than 6% m/m of total damage including not more than 2% m/m serious damage
cultivated fungi	not more than 1% m/m of total damage including not more than 0.5% m/m serious damage.

4.3.7 Sterilized fungi

4.3.7.1 Permitted ingredient

Salt (sodium chloride) not more than 2% m/m

4.3.7.2 Tolerances for defects

(a) Mineral impurities	not more than 0.2% m/m
(b) Organic impurities of vegetable origin	not more than 0.02% m/m
(c) Content of maggot damaged fungi:	
wild growing fungi	not more than 6% m/m of total damage including not more than 2% m/m serious damage
cultivated fungi	not more than 1% m/m of total damage including not more than 0.5% m/m serious damage

4.3.8 Fungus extract and fungus concentrate

4.3.8.1 Permitted ingredient

Salt (sodium chloride) not more than 20% m/m

4.3.8.2 Tolerances for defects

(a) Mineral impurities)	none
(b) Organic impurities of vegetable origin)	

4.3.9 Dried fungus concentrate

4.3.9.1 Quality criteria

Water content not more than 9% m/m

4.3.9.2 Permitted ingredient

Salt (sodium chloride) not more than 5% m/m

4.3.9.3 Permitted defects

(a) Mineral impurities)	none
(b) Organic impurities of vegetable origin)	

4.3.10 Salted fungi (semi-processed product)

4.3.10.1 Permitted ingredient

Salt (sodium chloride) not less than 15% m/m and not more than 18% m/m

4.3.10.2 Tolerances for defects

(a) Mineral impurities not more than 0.3% m/m
 (b) Organic impurities of vegetable origin not more than 0.05% m/m
 (c) Content of maggot damaged fungi:
 wild growing fungi not more than 6% m/m of total damage including not more than 2% m/m serious damage
 cultivated fungi not more than 1% m/m of total damage including not more than 0.5% m/m serious damage.

5 Food additives

	Additive	Maximum Level
5.1	Acetic acid)	Not limited except as provided for below in respect of Pickled Fungi and Sterilized Fungi
5.2	Lactic acid)	
5.3	Citric acid)	
5.4	Ascorbic acid)	
5.5	Acetic	20 g/kg in Pickled Fungi
5.6	Lactic acid)	5 g/kg singly or in combination in Sterilized fungi
5.7	Citric acid)	

6 Hygiene

6.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of CAC/RCP 1, and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

6.2 To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

6.4 Products covered by this standard which are in the dried or dehydrated form should be prepared in accordance with the provisions of CAC/RCP 5.

6.5 Products covered by this standard which have been pasteurized in hermetically sealed containers should be prepared in accordance with CAC/RCP 2.

6.6 Products covered by this standard which are in the quick-frozen state should be prepared in accordance with CAC/RCP 8.

6.7 Products covered by this standard which do not fall within one of the categories at 5.4, 5.5 and 5.6 above, for example, fresh edible fungi, should be prepared in accordance with the relevant sections of CAC/RCP 1.

7 Weights and measures

7.1 Fill of container

Minimum Fill: The container shall be well filled with mushrooms and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20 °C which the sealed container will hold when completely filled.

8 Packaging, storage and transportation

8.1 The packaging used for Fresh Fungi shall be perforated to allow the free passage of air, if needed.

8.2 The product shall be maintained at a low temperature such as will maintain the quality during transportation, storage and distribution up to and including the time of final sale. The recognized practice of thawing and repacking products under controlled conditions followed by the application of the quick-freezing process as defined in 3.1.12 of this standard is permitted.

8.3 In the case of (a) Dried Fungi, and (b) Fungus Grits and Fungus Powder, attention is directed to the need to prevent these products from absorbing moisture and being attacked by insects, particularly moths and mites.

9 Labelling

In addition to the requirements of EAS 38, the following specific provisions apply:

9.1 The Name of the food

9.1.1 Products complying with the definitions and other requirements of this standard shall be appropriately designated to indicate their true nature. The terms "fungus" and "fungi" may be replaced by the terms which have customarily been used to describe the genus or species concerned in the country in which the product is intended to be sold, e.g. "mushroom" or "mushrooms" for the genus *Agaricus*. The method of processing to which the product has been subjected, e.g. "dried", "sterilized" or "quick-frozen", shall be indicated on the label.

9.1.2 In the case of fresh, dried, salted, quick-frozen, fermented, pickled and canned fungi, the common name of the species of fungi shall be stated in addition to the word "fungi". The scientific name of the species shall also be stated.

9.1.3 In the case of fungus products consisting of more than one species of fungus, the word "mixed" shall form part of the designation. Additionally, the name (including scientific name) of the species shall be stated on the label.

9.1.4 In the case of fungus products made from fungi other than fresh fungi, there shall be a statement on the label indicating the method of processing to which the fungi used in the preparation of the final product have been subjected.

9.1.5 Where salted fungi are used as raw material for the preparation of other fungus products, there shall be a statement on the label indicating that salted fungi have been used.

9.1.6 If stalks have been added to fresh fungi or fungus products, the words "stalks added" shall appear on the label.

9.2 Other styles

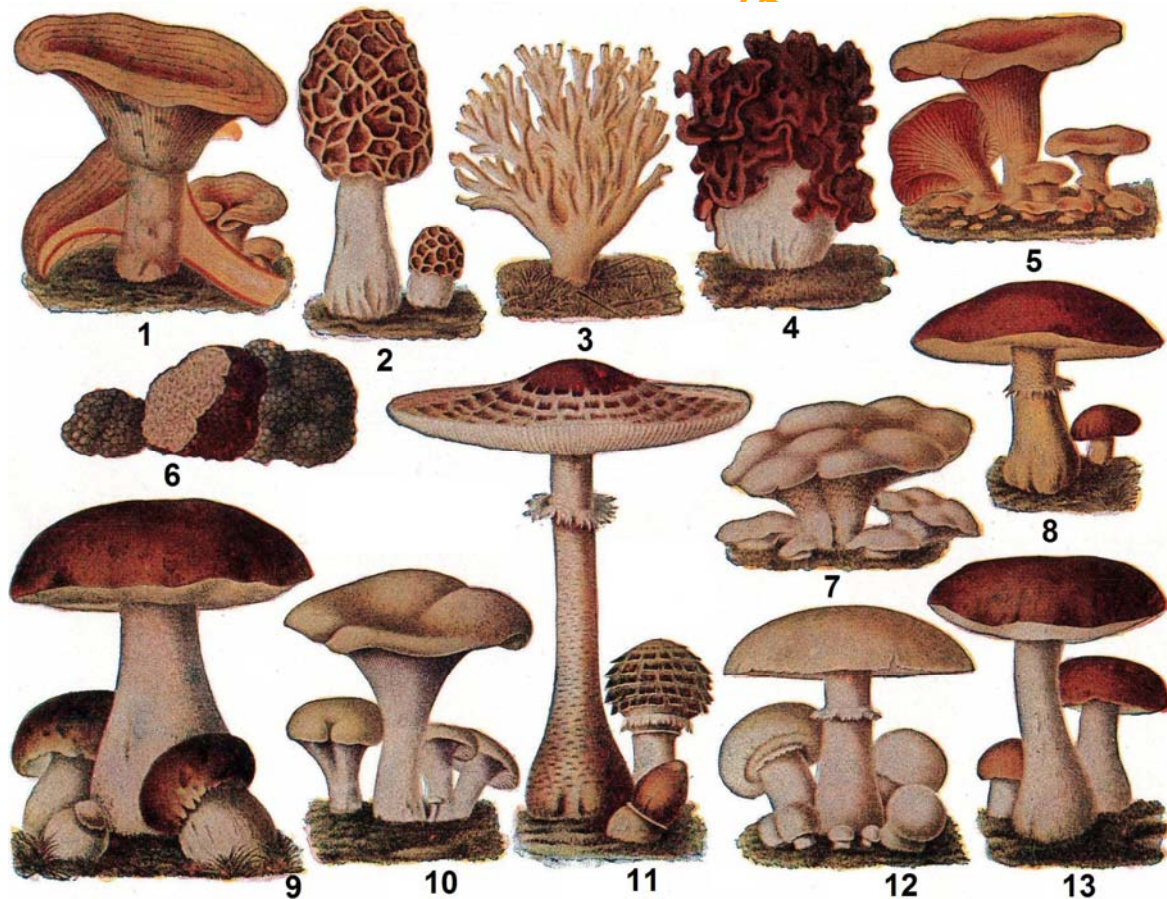
If the product is produced in accordance with the other styles provision (sub-section 3.2.4), the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

9.3 List of ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion except for Dried Fungi.

10 Methods of sampling and analysis

See Codex Alimentarius Volume 13.



- | | | | |
|--|--------------|----------------------|---------------------|
| 1. Tasty Fungus | 2. Morchelle | 3. Yellow Cockscomb | 4. Early Toadstool |
| 5. Chanterelle | 6. Truffles | 7. Stubble Fungus | 8. Butterfly Fungus |
| 9. Stone-Mushroom | 10. Masseron | 11. Parasol Mushroom | |
| 12. Champignon, or Cultivated Mushroom | | 13. Hooded Toadstool | |

Edible fungi



Edible mushrooms growing on dead log

Cep



Rozites caperata, or the Gypsy mushroom, also going by *Cortinarus caperatus*

Hericium abietis



This is *Laetiporus sulphureus* also known as the sulphur shelf or the Chicken of the Woods mushroom.

Lentinula Edodes

Draft for con



Armillaria mellea (Honey Fungus)



Armillaria mellea




Chicken of the woods

Draft for comment

Annex C
(informative)

Model certificate of conformity with standards for fresh fruits and vegetables

1. Trader:	Certificate of conformity with the Community marketing standards applicable to fresh fruits and vegetables No. (This certificate is exclusively for the use of inspection bodies)		
2. Packer identified on packaging (if other than trader)	3. Inspection body		
	4. Place of inspection/country of origin ⁽¹⁾	5. Region of country of destination	
6. Identifier of means of transport	7. <input type="checkbox"/> Internal <input type="checkbox"/> Import <input type="checkbox"/> Export		
8. Packages (number and type)	9. Type of product (variety if the standards specifies)	10. Quality Class	11. Total net weight in kg
<p>12. The consignment referred to above conforms, at the time of issue, with the Community standards in force, vide:</p> <p><u>CD/K/096:2010, Edible fungi and fungus products — Specification and grading</u></p> <p>_____</p> <p>Customs office foreseen Place and date of issue</p> <p>Valid until (date):</p> <p>Signatory (name in block letters):</p> <p>Signature _____ Seal of competent authority _____</p>			
13. Observations:			
⁽¹⁾ Where the goods are being re-exported, indicate the origin in box 9.			

Annex D
(informative)

Edible fungi — Fact sheet

Draft for comments only — Not to be cited as East African Standard

Annex E
(informative)

Edible fungi — EU pesticide residue limits

	US	Cod	EU
Chlorothalonil	1	---	2
	US	Cod	EU
Cyromazine	1	7	5
	US	Cod	EU 1
Dichlorvos	0.5	0.5	{0.01}
	1. European Union does not maintain a specific MRL for the Dichlorvos/Mushroom combination, but does maintain an MRL of 0.01 PPM for its "Vegetables Fresh or Frozen" group.		
	US	Cod	EU 2
Diflubenzuron	0.2	0.3	2
	2. European Union does not maintain a specific MRL for the Diflubenzuron/Mushroom combination, but does maintain an MRL of 2 PPM for its "Fungi" group.		
	US	Cod	EU 3
Malathion	8	---	{0.02}
	3. European Union does not maintain a specific MRL for the Malathion/Mushroom combination, but does maintain an MRL of 0.02 PPM for its "Fungi" group.		
	US	Cod	EU 4
Permethrin	5	{0.1}	{0.05}
	4. European Union does not maintain a specific MRL for the Permethrin/Mushroom combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US	Cod	EU 5
Phosphine	0.01	---	0.05
	5. European Union does not maintain a specific MRL for the Phosphine/Mushroom combination, but does maintain an MRL of 0.05 PPM for its "Fungi" group.		
	US	Cod	EU 6
Propiconazole	0.1	---	{0.05}
	6. European Union does not maintain a specific MRL for the Propiconazole/Mushroom combination, but does maintain an MRL of 0.05 PPM for its "Fungi" group.		
	US	Cod	EU
Thiabendazole	40	60	{10}

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