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EAST AFRICAN STANDARD

Poultry debeakers — Specification

EAST AFRICAN COMMUNITY

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

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:

IS 5804:1987(R2004), *Specification for Poultry Debeaker*

Codex Alimentarius website: http://www.codexalimentarius.net/mrls/vetdrugs/jsp/vetd_q-e.jsp

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

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

European Union: http://ec.europa.eu/enterprise/sectors/pharmaceuticals/veterinary-use/maximum-residue-limits/index_en.htm

Assistance derived from these sources is hereby acknowledged.

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Poultry debeakers — Specification

1 Scope

This East African Standard lays down the requirements and the methods of test for poultry debeakers.

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.

EAS 11, *Galvanized plain and corrugated iron sheets — Specification*

IEC 61558-1, *Safety of power transformers, power supplies, reactors and similar products — Part 1: General requirements and tests*

IEC 61558-2-12, *Safety of power transformers, power supply units and similar devices — Part 2-12: Particular requirements for constant voltage transformers*

ISO 3574, *Cold-reduced carbon steel sheet of commercial and drawing qualities*

ISO 4955, *Heat-resistant steels*

ISO 6361-1, *Wrought aluminium and aluminium alloy sheets, strips and plates — Part 1: Technical conditions for inspection and delivery*

ISO 6361-2, *Wrought aluminium and aluminium alloy sheets, strips and plates — Part 2: Mechanical properties*

ISO 6361-3, *Wrought aluminium and aluminium alloy sheets, strips and plates — Part 3: Strips — Tolerances on shape and dimensions*

ISO 6361-4, *Wrought aluminium and aluminium alloy sheets, strips and plates — Part 4: Sheets and plates — Tolerances on form and dimensions*

ISO 16143-1, *Stainless steels for general purposes — Part 1: Flat products*

ISO 16143-2, *Stainless steels for general purposes — Part 2: Semi-finished products, bars, rods and sections*

ISO 657, *Hot-rolled steel sections*

3 Definitions

For the purpose of this standard, the following definition shall apply.

poultry debeaker

An equipment designed and constructed for debeaking poultry by means of an electrically heated blade which would cut and cauterize the beak at the same time.

4 Rated Voltage

4.1 The rated voltage shall be 230 to 240 V ac, single phase, 50 Hz.

4.2 Tractor or car batteries may also be used.

5 Material

The cutting blade shall be made of stainless steel or alloy steel. In case of stainless steel, it shall conform to ISO 4955. The body of the debeaker shall be made of 0.8 mm steel sheet complying with ISO 3574, or 0.63 mm galvanized steel sheets conforming to EAS 11. The body may also be mounted out of fibreglass or plastic with top cover of steel sheets.

6 Construction

6.1 Blade

6.1.1 The wire blade or flat blade with the following dimensions shall be used:

Length, mm	27 to 50
Width, mm, Min	12
Thickness, mm, Min	1.6

6.1.2 The contact area of the blade may be silver tipped.

6.2 Body

The body shall be compact and sturdy with sufficient space for air circulation. The dimensions of the debeaker are given below:

Length, mm	Width, mm	Height, mm
±5	±5	±5
300	150	100
300	140	140

6.3 Rod chain

The rod chain shall connect the body at one end and a suitable spring and the wooden or metal foot pedal at the other. The length of the rod chain should be adjustable according to the convenience of the operator.

7 Other requirements

7.1 The blade shall attain cauterizing temperature or the red hot condition in 5 seconds.

7.2 A suitable temperature control may be provided to adjust the heat of the blade to suit the age of birds to be debeaked.

7.3 A transformer with an input of 230 V and output not exceeding 6 V conforming to IEC 61558 shall be provided

7.4 A flexible cord, sufficiently long shall be provided to connect the debeaker to the power supply. A power "on"/"off" switch should be provided.

7.5 The blade should be capable of cutting at least 2 000 beaks without any carbon deposit on the blade.

7.6 A bulb may also be provided to facilitate debeaking of the birds during night time.

8 Marking and packing

8.1 Marking

8.1.1 Each debeaker shall be marked legibly and indelibly with the following particulars:

- a) Manufacture's name a trade-mark,
- b) Rated input in watts, and
- c) Batch or code number.

8.1.2 Certification marking

Each debeaker may also be marked with a Certification Mark.

8.2 Packing

As agreed to between the purchaser and the supplier.

9 Tests

9.1 Time for attaining cauterizing temperature

The blade after it is switched on, shall attain its cauterizing temperature or the red hot condition within 5 seconds at an ambient temperature of 27 °C in a draught free condition.

9.2 Corrosion resistance test

There shall be no red stains or spots on the blade after conducting the test prescribed in 9.2.1.

9.2.1 Copper sulphate test

The blade shall be scrubbed with soap and warm water, rinsed in hot water followed by a dip in 96 percent ethyl alcohol and dried. The sample shall be completely immersed in the copper sulphate solution at room temperature, allowed to remain for six minutes and then washed off with fresh water. The copper sulphate solution shall be made up as follows:

Copper sulphate:	4.0 g
Sulphuric acid:	10.0 g
Water:	90.0 ml

9.2.2 Explanatory note

Debeaking is an essential feature for a profitable flock as it prevents losses caused by cannibalism, pickouts, egg eating, feather plucking and feed waste. Debeakers are, therefore, employed to remove upper beak of the bird midway between tip of the beak and nostrils taking care to keep the tongue out. Debeaking is done not by actually cutting the beak off but burning it by heat, and cauterizing and sealing the beak end hygienically, at the same time. Debeakers may also be used for trimming nails of the birds.

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