



CD/K/681:2010
ICS 67.120.10

EAST AFRICAN STANDARD

Luncheon meat — 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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East African Community

P O Box 1096

Arusha

Tanzania

Tel: 255 27 2504253/8

Fax: 255-27-2504481/2504255

E-Mail: eac@eachq.org

Web: www.each.int

Introduction

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

CODEX STAN 89:1981(Rev. 1:1991), *Standard for Luncheon Meat*

Codex Alimentarius website: http://www.codexalimentarius.net/mrls/pestdes/jsp/pest_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>

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 is hereby acknowledged.

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Luncheon meat — Specification

1 Scope

This standard applies to products designated as "Luncheon Meat"¹ which have been packed in any suitable packing material.

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.

AOAC Official Method 931.06:1931, *Phosphorus (Total) (P₂O₅) in Eggs*

CAC/RCP 1, *Recommended international code of practice — General principles of food hygiene*

CAC/RCP 23, *Recommended international code of hygienic practice for low and acidified low acid foods*

CD/K/700:2010, *Ante-mortem and post-mortem inspection of meat animals — Code of practice*

CD-K-683:2010, *Smoked bacon — Specification*

CD-K-697:2010, *Code of hygienic practice for meat*

EAS 5, *Refined white sugar — Specification*

EAS 12, *Drinking (potable water) — Specification*

EAS 35, *Edible salt — Specification*

EAS 38, *Labelling of prepackaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

EAS 41, *Fruits, vegetables and derived products — Sampling and methods of test*

EAS 100, *Foodstuffs — Methods of determination of lead*

EAS 103, *Schedule for permitted food additives*

EAS 123, *Distilled water — Specification*

ISO 936, *Meat and meat products — Determination of total ash*

ISO 1736, *Dried milk and dried milk products — Determination of fat content — Gravimetric method (Reference method)*

ISO 1737, *Evaporated milk and sweetened condensed milk — Determination of fat content — Gravimetric method (Reference method)*

ISO 4831, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of coliforms — Most probable number technique*

¹ Only the English language shall be used whatever the language of the text.

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

ISO 4833, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C*

ISO 5537, *Dried milk — Determination of moisture content (Reference method)*

ISO 5985, *Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid*

ISO 6491, *Animal feeding stuffs — Determination of phosphorus content — Spectrometric method*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

ISO 8156, *Dried milk and dried milk products — Determination of insolubility index*

ISO 9390, *Water quality — Determination of borate — Spectrometric method using azomethine-H*

ISO 13730, *Meat and meat products — Determination of total phosphorus content — Spectrometric method*

ISO 17240, *Fruit and vegetable products — Determination of tin content — Method using flame atomic absorption spectrometry*

ISO 21527-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0.95*

ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95*

3 Description and definitions

3.1 Description

The product shall be prepared from meat or poultry meat or a combination of these as defined below which has been comminuted and cured and which may have been smoked.

The product may or may not contain binders.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in Subsections 7.4 and 7.5.

3.2 Definitions

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

edible offal

such offals as have been passed as fit for human consumption including lungs (but not if the animal from which the lungs have been taken has been scalded by immersion in hot water) but not including ears, scalp, snouts (including lips and muzzle), mucous membrane, sinews, genital system, udders, intestines and urinary bladder. Edible offal also includes poultry skin.

meat

the edible part including edible offal from any mammal slaughtered in an abattoir

packaged

packed in a container manufactured of materials which do not permit contamination under normal conditions of handling

poultry meat

the edible part of any domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls or pigeons slaughtered in an abattoir

4 Essential composition and quality factors**4.1 Essential ingredients**

- meat or poultry meat or a combination of these excluding edible offal;
- water;
- curing ingredients consisting of food-grade salt and sodium or potassium nitrite.

4.2 Optional ingredients

- edible offal, fat *per se*, cured and uncured pork rind *per se*;
- carbohydrate and protein binders such as:
 - meal, flour or starch prepared from grain, or potato or sweet potato;
 - bread, biscuit or bakery products;
 - milk powder, skim milk powder, butter milk powder, caseinate, whey powder, egg protein, dried blood products, vegetable protein products;
- sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup);
- spices, seasonings and condiments;
- water soluble, aromatic hydrolyzed protein.

4.3 Composition

	Product with binder	Product without binder and edible offal (but may include heart, tongue or heat meat from mammals)
— Minimum ingoing meat content	80% ²	90%
— Maximum fat content	35%	30%

4.4 Essential quality factors**4.4.1 Raw Material**

The ingredients from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

4.4.2 Final product

The product shall be clean and substantially free from staining and contamination from the container. The meat and poultry meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

² The meat content includes meat, edible offal and poultry meat.

5 Food additives**5.1 Preservatives**

		Maximum Ingoing Amount
5.1.1	Nitrite, potassium and/or sodium salts	200 mg/kg total nitrite expressed as sodium nitrite

Content	Maximum Level Calculated on the Total Net of the Final Product	
5.1.2	Nitrite, potassium and/or sodium salts	125 mg/kg total nitrite expressed as sodium nitrite
5.1.3	Potassium chloride	Limited by Good Manufacturing Practice

5.2 Antioxidants

5.2.1	Ascorbic acid and its sodium salt	} 500 mg/kg (expressed as ascorbic acid singly or in combination)
5.2.2	Iso-ascorbic acid and its sodium salt	} 500 mg/kg (expressed as ascorbic acid singly or in combination)

5.3 Flavours

5.3.1	Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius	Limited by Good Manufacturing Practice
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5.4 Flavour Enhancers

5.4.1	5'-Guanylate, disodium	} Limited by Good Manufacturing Practice
5.4.2	5'-Inosinate, disodium	} Limited by Good Manufacturing Practice
5.4.3	Monosodium glutamate	} Limited by Good Manufacturing Practice

5.5 Acidity regulators

5.5.1	Glucono-delta-lactone	3000 mg/kg
5.5.2	Sodium citrate	Limited by Good Manufacturing Practice

5.6 Water retention agents

5.6.1	Phosphates (naturally present plus added) ³	8000 mg/kg (expressed as P ₂ O ₅)
5.6.2	Added phosphates (mono-, di- and	3000 mg/kg (expressed as

³ Natural phosphate (mg/kg P₂O₅) calculated as 250 x % protein

	poly-), sodium and potassium salts ⁴	P ₂ O ₅), singly or in combination
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5.7 Colours

5.7.1	Erythrosine (CI 45430) to replace loss of colour (for the product with binder only)	15 mg/kg
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5.8 Carry-over

The principle relating to the Carry-Over of Additives into Foods, as set forth in EAS 103 shall apply.

6 Contaminants

Type of contaminant		Maximum limit (mg/kg)	Method of test
(i)	Arsenic	0.1	EAS 41
(ii)	Copper	0.4	EAS 41
(iii)	Iron	5.0	EAS 41
(iv)	Tin		
	(a) For product packed in tin plate containers	550.00	EAS 41
	(b) For product packed in other packing containers	50.00	EAS 41
(v)	Mercury	0.5	EAS 41
(vi)	Lead	0.5	EAS 41
(vii)	Cadmium	0.3	EAS 41
(viii)	Methylmercury	0.5	EAS 41
(ix)	Zinc	50.0	EAS 41

7 Hygiene

7.1 The requirements of CD-K-697:2010, EAS 39 and, where applicable, CAC/RCP 23 shall apply.

7.2 All meat⁵ used in the manufacture of luncheon meat shall have been subjected to the inspection processes prescribed in CD-K-697:2010. Meat from mammals shall have been inspected according to CD/K/700:2010. It shall have been passed by an inspector as fit for human consumption. Meat shall not, subsequent to being examined by an inspector, have been exposed to contamination or processed or handled or subjected to the addition of any harmful substance, which renders it unfit for human consumption.

7.3 Raw or semi-processed meat and luncheon meat shall be handled, sorted or transported in an establishment in a manner that will protect the meat and the luncheon meat from contamination and deterioration.

7.4 Luncheon meat shall be packed in hermetically sealed containers in compliance with CAC/RCP 23.

7.5 Luncheon Meat is heat treated before packaging it shall be packaged in such a way that contamination is kept to a minimum so that the product will withstand spoilage and present no public health hazard under the conditions of handling storage, transport and sale indicated on the label. The

⁴ Having INS Nos. 339, 340, 450, 451 and 452.

⁵ Wherever the word "meat" is used in this section, it includes meat, edible offal and poultry meat.

containers themselves shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean, and where applicable, show evidence of vacuum.

7.6 Luncheon Meat shall be thermally processed in compliance with CAC/RCP 23.

7.7 The cooling of the thermally processed filled and sealed containers shall be carried out in compliance with CAC/RCP 23.

7.8 After thermal processing the fitted, sealed containers shall be handled in compliance with CAC/RCP 23.

8 Labelling

The provisions of EAS 38, shall apply:

8.1 The name of the food

The name of the food to be declared on the label shall be "Luncheon Meat".

A declaration of the presence of binders and of edible offal and a declaration indicating the species of animal from which the meat, poultry meat or a combination of these is derived shall be given in connection with the name of the product if their omission would mislead the consumer.

8.2 List of ingredients

The list of ingredients shall indicate the species of animals from which the meat, poultry meat or a combination of these is derived.

8.3 Date marking and storage instructions

8.3.1 For shelf-stable products the date of minimum durability shall be declared by the year.

8.3.2 For products which are not shelf-stable i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, and which are packaged in a container ready for offer to the consumer or for catering purposes, the date of minimum durability shall be declared by day, month and year.

8.3.3 For products which are not shelf-stable and which are packaged in containers not sold directly to the consumer or for catering purposes, adequate storage and distribution instructions shall be declared.

8.4 Labelling of non-retail containers

Information, as appropriate needed for the labelling of retail containers is given either on the non-retail containers or in accompanying documents except that the name of the food, date marking and storage instructions, lot identification and the name and address of the manufacturer or packer shall appear on the non-retail container.

However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such mark is clearly identifiable with the accompanying documents.

9 Methods of analysis

See Clause 2 for the titles of the standards.

9.1 Fat

The fat content shall be determined in accordance with ISO 1443.

9.2 Nitrite

The nitrite content shall be determined in accordance with ISO 2918.

9.3 Lead

The lead content shall be determined in accordance with EAS 100.

9.4 Tin

The tin content shall be determined in accordance with ISO 17240.

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