



CD/K/685:2010
ICS 67.120

EAST AFRICAN STANDARD

Fresh pork sausages — 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 3061:1979(R2000), *Specification for Pork Sausages, Fresh*

KS 59-1:2009, *Sausages — Specification — Part 1: Raw or cooked red meat sausages*

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

USDA Foreign Agricultural Service website: <http://www.mrlidatabase.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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Fresh pork sausages — Specification

1 Scope

This East African Standard specifies the requirements, methods of sampling and test for pork sausages, fresh.

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) (P_2O_5) in Eggs*

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

CD-K-673:2010, *Porcine (pig) meat — Carcasses and cuts*

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

CD-K-692:2010, *Mutton and goat meat canned in brine — Specification*

CD-K-693:2010, *Animal casings — Specification*

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

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

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 103, *Schedule for permitted food additives*

EAS 123, *Distilled water — Specification*

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

ISO 937, *Meat and meat products — Determination of nitrogen content (Reference method)*

ISO 1442, *Meat and meat products — Determination of moisture content (Reference method)*

ISO 1443, *Meat and meat products — Determination of total fat content*

ISO 1444, *Meat and meat products — Determination of free fat content*

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 1841-1, *Meat and meat products — Determination of chloride content — Part 1: Volhard method*

ISO 1841-2, *Meat and meat products — Determination of chloride content — Part 2: Potentiometric method*

ISO 2294, *Meat and meat products — Determination of total phosphorus content (Reference method)*

ISO 2917, *Meat and meat products — Measurement of pH — Reference method*

ISO 2918, *Meat and meat products — Determination of nitrite content (Reference method)*

ISO 3091, *Meat and meat products — Determination of nitrate content (Reference method)*

ISO 3496, *Meat and meat products — Determination of hydroxyproline content*

ISO 4134, *Meat and meat products — Determination of L-(+)- glutamic acid content — Reference method*

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

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 5553, *Meat and meat products — Detection of polyphosphates*

ISO 5554, *Meat products — Determination of starch 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 13493, *Meat and meat products — Determination of chloramphenicol content — Method using liquid chromatography*

ISO 13496, *Meat and meat products — Detection of colouring agents — Method using thin-layer chromatography*

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

ISO 13965, *Meat and meat products — Determination of starch and glucose contents — Enzymatic method*

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 Definitions and presentation

3.1 Definitions

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

3.1.1

meat

the uncured sound and wholesome flesh of the pig, namely pork, used as food (see CD-K-673:2010).

3.1.2

Offal

This includes brain, fries (liver), gut, paunches, udders, sweetbreads (thymus, pancreas) tripe, spleen, lungs, salivary glands, lymphatic glands, testicles, uterus, ovaries, skin other than pork rind, cartilage and bony tissue.

3.2 Types

Pork sausages, fresh, shall be of three types, namely:

- a) Type 1 — Pork sausages, fresh, chilled;
- b) Type 2 — Pork sausages, fresh, frozen; and
- c) Type 3 — Cocktail sausages; chilled.

4 Requirements

4.1 Hygienic requirements

The material shall be prepared and handled under strict hygienic conditions by persons free from contagious and infectious diseases and only in premises maintained in a thoroughly clean and hygienic condition and having adequate and safe water supply (see EAS 39) and duly approved and licensed by the public health authorities concerned. All workers shall use clean, white, washed clothings. Necessary precautions shall be taken to prevent incidental contamination of the product from soiled equipment or from personnel suffering from injuries.

4.1.1 All equipment coming in contact with raw materials or products in the course of manufacture shall be kept clean. An ample supply of steam and water, hose, brushes and other equipment necessary for proper cleaning of machinery and equipment shall be available. The equipment may be sterilized by immersion in/or swabbing with hypochlorite or other suitable chlorine solution.

4.1.2 Quality of water used for processing shall conform to EAS 12.

4.2 Ingredient requirements

4.2.1 Quality of meat

All meat used shall be obtained from healthy animals slaughtered in licensed premises and subjected to ante-mortem and post-mortem inspection as prescribed in CD/K/700:2010. The pork shall be

moderately firm (not oily or soft), of bright colour, fine texture (not dark or coarse), and free from foreign odour or flavour, discolouration and deterioration. Frozen pork may also be used provided it is properly thawed and is sound and fit for human consumption before being used. Trimmings shall be free from gristle, tender tissues and excessive connective tissues. Trimmings which are bruised or which are from parts of the head other than the masseter muscles or from seedy parts of bellies, shall not be used. Boar meat, feet, and offal shall not be used in the preparation of the product. Processed rinds may be used subject to a maximum of 2 percent by mass of the meat.

4.2.2 Filler

Only cereal rusk, cracker meal (broken biscuits), potato flour or other wholesome edible material of farinaceous origin shall be used as filler.

4.2.3 Animal casings

Hog, sheep or goat casings used shall conform to the quality laid down in CD-K-693:2010. The calibre of the casings used for manufacture of cocktail sausages shall not exceed 18 mm.

4.2.4 Salt

Salt used in the preparation of pork sausages, fresh, shall conform to EAS 35.

4.2.5 Spices

All spices used shall be clean, sound and strictly wholesome and in every way fit for human consumption.

4.2.6 Phosphates

Phosphatic binders may be used in the preparation of pork sausages, fresh.

4.2.7 Fat

Only pure, wholesome and edible back or flayer pork fat shall be used.

4.2.8 Sweetening agents

Only refined cane sugar (see EAS 5) or dextrose shall be used.

4.2.9 Preservatives

No preservatives other than sodium metabisulphite shall be used.

4.3 Requirements for the finished product

4.3.1 Flavour and appearance

Pork sausages, fresh, shall be palatable, and shall have pleasant flavour and attractive appearance. No foreign or any other objectionable odour shall be present.

4.3.2 Texture

Pork sausages, fresh, shall be of a good uniform texture characteristic of the product.

4.3.3 Freedom from defects

Pieces of hair, bristle, skin, and particles of bone shall not be present in the product. The products shall be free from dirt and from insect and rodent contamination. Poisonous or deleterious substances shall not be present.

4.3.4 Added colour

No artificial colouring matter shall be used.

4.3.5 Composition requirements

4.3.5.1 The material shall contain not less than 80 percent of meat including fat provided that the total fat content does not exceed 32 percent of the total meat content when tested according to the method prescribed in Annex C of CD/K/684:2010.

4.3.5.2 The material shall contain not more than 5 percent of added water. Salt, sugar and seasoning together not exceeding 4 percent may be added.

4.3.5.3 Phosphates when used shall not exceed 0.5 percent by mass.

4.3.5.4 Sulfur dioxide (SO₂) content shall not exceed 250 ppm.

5 Sausages, fresh, chilled (Type 1)

Fresh sausages after being filled shall be brought to a temperature of about 1 °C within 24 hours. The chilled material should be consumed within one week when stored at a temperature not exceeding 2 °C.

6 Sausages, fresh, frozen (Type 2)

6.1 Fresh sausages, after being filled shall be chilled before freezing and the freezing completed at -12 °C or lower within 3 days.

6.2 Sausages, fresh, frozen, shall be stored at -10 °C or lower.

7 Sausages, cocktail (Type 3)

The cocktail sausages after being filled shall be brought to a temperature of about 1 °C within 24 hours. The chilled material should be consumed within one week when stored at a temperature not exceeding 2 °C.

8 Packing and marking

8.1 Packing

Unless agreed otherwise between the purchaser and the packer, pork sausages, fresh, shall be packed in polyethylene bags, heat sealed or gum taped, or in bags made of other suitable flexible packaging material or wrapped in butter paper and then in kraft paper. The unit of packing shall be as agreed to between the purchaser and the packer.

8.2 Marking

8.2.1 Each package shall be marked with the following particulars:

- a) Name and type of the material with brand name, if any;
- b) Name and address of the manufacturer;
- c) Net mass of the contents; and
- d) Batch number or code number.

8.2.2 Each package may also be marked with a Certification Mark.

9 Sampling

The method of drawing of samples of the material and the criteria for conformity shall be as prescribed in Annex A.

10 Tests

Tests shall be carried out as prescribed in relevant appendices of CD/K/684:2010.

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Annex A (normative)

Sampling of fresh pork sausages

A.1 General requirements for sampling

A.1.1 Sampling shall be done by a person agreed to between the purchaser and the packer and in the presence of the purchaser (or his representative) and the packer (or his representative).

A.1.2 Samples shall be stored in such a manner that the temperature of the material does not vary unduly from the normal storage temperature (5.1 to 7.1).

A.2 Scale of sampling

A.2.1 Lot — In any consignment all the packets containing pork sausages of the same size and from the same batch of manufacture shall be grouped together to constitute a lot.

A.2.1.1 Samples shall be tested from each lot for ascertaining conformity of the material to the requirements of this specification.

A.2.2 The number of packets to be selected from the lot for testing the physical and chemical requirements shall depend upon the size of the lot and shall be in accordance with col 1 and 2 of Table A.1. A sub-sample as given in col4 shall be taken at random from the sample selected as in col2.

A.2.3 The packets to be selected from the lot (A.2.2) shall be chosen at random from the lot and for this purpose a random number table shall be used. In case such tables are not available, the following procedure may be adopted:

Starting from any packer, count them as 1, 2, 3 up to r and so on in one order. Every r th packer thus counted shall be chosen, r being the integral part of N/n , where N is the total number of packets in the lot and n the number of packets to be selected (Table A.1).

Table A.1 — Number of packets to be selected for sampling

| No. of packets in the lot | No. of packets to be selected | Permissible no. of defectives | Size of sub-sample |
|---------------------------|-------------------------------|-------------------------------|--------------------|
| (1) | (2) | (3) | (4) |
| Up to 150 | 5 | 0 | 2 |
| 151 to 300 | 10 | 1 | 3 |
| 301 to 500 | 13 | 1 | 4 |
| 501 to 1000 | 20 | 2 | 5 |
| 1001 to 3 000 | 32 | 3 | 6 |
| 3001 and above | 50 | 5 | 7 |

A.3 Number of tests

A.3.1 Tests for flavour and appearance, texture, freedom from defects and colour (4.3.1 to 4.3.4) shall be carried out, individually on each of packets selected as in col2 of Table 1 (see A.2.2).

A.3.2 Tests for composition requirements (see 4.3.5) shall be carried out individually on each of the packets selected as in col4 of Table A.1.

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A.4 Criterion for conformity

A.4.1 The lot shall be considered satisfactory in respect of the requirements tested in A.3.1 if the number of defective packets found in A.3.1 does not exceed the corresponding number given in col 3 of Table 1.

A.4.2 The lot shall be considered satisfactory in respect of the requirements tested in A.3.2 if each sample satisfies all these requirements.

A.4.3 The lot shall be declared to be in conformity with all the requirements of this specification, if it has been found satisfactory in A.4.1 and A.4.2.

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