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DRAFT EAST AFRICAN STANDARD

FOOD SEASONING MIX-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 the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies and other regulatory bodies in the 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.

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.

This draft is a first release to be circulated to member states for comments before its finalization as a regional standard.

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Food Seasoning Mix — Specification

1 Scope

This regional standard specifies requirements, methods of test and sampling for food seasoning mix. The standard does not cover dehydrated and frozen soups and broths.

2 Normative reference

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 1, Wheat Flour –Specification

EAS 16, Plantation White Sugar –Specification

EAS 35, Edible Salt-Specification.

EAS 38, Labelling of pre-packaged foods — Specification

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

EAS 41-6 –Fruits, Vegetables and Derived Products-Sampling and Methods of Test-Part 6- Determination of Tin

EAS 41-9 –Fruits, Vegetables and Derived Products-Sampling and Methods of Test-Part 9- Determination of Copper content-Photometric method.

EAS 41-14 –Fruits, Vegetables and Derived Products-Sampling and Methods of Test-Part 14- Determination of Arsenic content.

EAS 41-16 –Fruits, Vegetables and Derived Products-Sampling and Methods of Test-Part 16- Determination of Mercury content

EAS 100, Food Stuffs-Methods for Determination of Lead

EAS 102, Spices and Condiments-Sampling and Test Methods

EAS 103, Schedule for permitted Food Additives

EAS 217-2, Methods for the microbiological examination of foods — Part 2: General Guidance for the enumeration of micro-organisms-colony count Technique at 30 °C

EAS 217-4 Methods for the microbiological examination of foods — Part 2: General Guidance for the enumeration of Coliforms-Most Probable Number Technique at 30°C.

EAS 217-5: Methods for the microbiological examination of Foods-Part 5:Enumeration of coagulase positive Staphylococci in foods

EAS 217-6, *Methods for microbiological examination of foods — Part 6: Examination for salmonella spp*

EAS 217-7, *Methods for the microbiological examination of Foods-Part 7 Method of Examination for Clostridium botulinum and Clostridium botulinum toxin.*

EAS 217-8, *Methods for the microbiological examination of foods — Part 8: Enumeration of yeast and moulds in foods*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply:

3.1 Food seasoning mix: Shall be a dried product presented in powder form or moulded into cubes or other suitable forms for use to enhance taste, colour and thickness of food preparations intended for human consumption.

3.2 Meat extract – Shall be the concentrated broth prepared through controlled evaporation of an aqueous solution of white and red meat.

3.3 GMP – Shall mean Good Manufacturing Practice

4. Requirements

4.1 Ingredients:- The following ingredients that may be used in the preparation of food seasoning mixture shall be clean, of food grade and shall comply with the Tanzania Standards or International Standards where a Tanzania Standard does not exist.

4.1.1 *Herbs and spices*

4.1.2 *Bulking agent(Edible starch)*

4.1.3 *White and red meat extract*

4.1.4 *Yeast extract*

4.1.5 *Soya extract*

4.1.6 *Edible fat/vegetable oils complying to the appropriate East African Standards on fats and oils.*

4.1.7 *Edible salt complying to the EAS 35 (See clause 2)*

4.1.8 *Wheat flour complying to the EAS 1 (See clause 2)*

4.1.9 *Sugar complying to the EAS 16 (See clause 2)*

4.1.10 *Lactose*

4.1.11 *Permitted food additives* – Use of food additives shall be in accordance to EAS-103 (See clause2).

4.1.12 Food additives shall be used singly from each functional class or category of additives in order to serve a similar technological application unless it is technologically justified to apply as such in combination, and proven through risk assessment that such application shall not end up into creating something else chemically that could become a health hazard to the consumer.

4.1.14 Any of the following permitted functional classes or categories of food additives may be used in the manufacture of food seasoning mix

- (a) flavouring substance, and flavour enhancers
- (b) acidity regulators
- (c) antioxidants and antioxidant synergists
- (d) anticaking agents
- (e) food colours
- (f) emulsifiers
- (g) stabilizers
- (h) thickening agents
- (i) preservatives
- (j) humectants
- (k) sweeteners

4.2 **General** – Food seasoning mixture shall be free from the following characteristics:

- (a) Rancidity and putrefaction
- (b) Insect infestation
- (c) Foreign material and other objectionable matter which may represent a hazard to health
- (d) Objectionable smell

4.3 **Chemical composition** – Food seasoning mixture shall comply with the chemical composition requirements given in Table 1.

Table 1: Chemical compositional requirements

S/N	Characteristic	Maximum limit	Methods of Test refer EAS 102)
1.	Moisture, % m/m	8.0	Clause 11
2.	Total ash, % (m/m) dry weight basis)	8.0	Clause 7
3.	Acid insoluble ash, % m/m	0.3	Clause 10

4.4 **Metal contaminants** – The product on testing shall not contain metal contaminants more than the amounts given in Table 2.

Table 2: Limits for metal contaminants

S/N	Contaminant	Maximum limit (μ /kg)	Methods of Test
1.	Lead (Pb)	0.2	EAS 100
2	Arsenic (As)	0.2	EAS 41-14
3	Copper (Cu)	3	EAS 41-9
4	Tin (Sn)	250	16-41-6
5	Mercury(Hg)	0.25	EAS 41-16

4.5 Pesticide residues -Food seasoning mix shall not have pesticide residue levels exceeding those established by the Codex Alimentarius Commission.

5. HYGIENE

5.1 Food seasoning mixture shall be prepared under strict hygienic conditions in accordance to the requirements prescribed in the appropriate regional standard on codes of hygiene)

5.2 **Microbiological limits** – Food seasoning mixture shall on testing comply to the requirement given in Table 3.

Table 3: Microbiological limits

S/No	Microorganisms	Limits	Methods of Test
1.	Total plate count, cfu/gm, max	1×10^3	EAS 217-2
2	Presumptive Coliform organisms, cfu/gm	Absent	EAS 217-4
3	<i>Salmonella</i> spp in 25 gm	Absent	EAS 217-6
4	<i>Staphylococcus aureus</i> , cfu/gm max	1×10^3	EAS 217-5
5	<i>Clostridium perfringens</i> , cfu/gm	10	EAS 217-7

6. SAMPLING AND TESTS

6.1 Food seasoning mixture shall be sampled and tested in accordance with the methods prescribed in the respective East African Standards referred in various clauses of this standard.

7. PACKAGING, MARKING AND LABELLING

7.1 **Packing** – Food seasoning mixture shall be packed in moisture – proof and air tight containers in order to prevent spillage, contamination of the product or moisture ingress.

7.2 **Labelling** – The packages of food seasoning mixture shall be legibly and indelibly labelled or marked in accordance with EAS-38 (See clause 2) and shall also include the following information:

- (a) The common name of the product as “Food seasoning mix”
- (b) The form of product presentation, either in powdered form or in cubes.
- (c) The name, postal and physical address of the manufacturer
- (d) Country of origin
- (e) Net mass in gm or kg
- (f) Manufacture and expiry date
- (g) Instruction for use
- (h) Storage condition
- (i) Batch number in code or in clear
- (j) The statement “irradiated” if the product or its ingredients have been irradiated.

7.3 The use of pictorial or any other deceptive or misrepresentation of the product on the label is prohibited.