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DRAFT EAST AFRICAN STANDARD

FLAVOURED DRINK IN SOLID FORM-SPECIFICATION

EAST AFRICAN COMMUNITY

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

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

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Flavoured Drink in Solid Form -Specification

Scope

1.1 This Tanzania standard specifies requirements, methods of test and sampling for flavoured drink in solid form intended for direct human consumption as a ready to drink beverage after reconstitution with potable water.

2. REFERENCES

2.1 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 38, *Labelling of pre-packaged foods — Specification*

EAS 39, *Hygiene in the Food and Drink Manufacturing Industry-Code of Practice*

EAS 41-5: *Fruits, Vegetable and Derived Products-Sampling and Method of Test-Part 5-Determination of pH.*

EAS 41-6 *Fruits, Vegetables and Derived Products -Sampling and Method of Test-Part 6-Determination of Tin.*

EAS 41-9 *Fruits, Vegetables and Derived Products -Sampling and Method of Test-Part 9-Determination of copper content.*

EAS 41-10: *Fruits, Vegetables and Derived Product –Sampling and Method of Test-Part 10-Determination of Soluble Solids-Refractometric Method.*

EAS 41-12: *Fruits, Vegetables and Derived Products -Sampling and Method of Test-Part 12-Determination of ascorbic acid content-Routine Method.*

EAS 41-14: *Fruits, Vegetables and Derived Products -Sampling and Method of Test-Part 14-Determination of arsenic content.*

EAS 100: *Food Stuffs-Methods for determination of lead.*

EAS-102-*Spices and Condiments-Sampling and Test Methods*

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

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 Flavoured drink in solid form – shall be the dry product in a form of crystal powder or tablets, containing sugar, acid regulators, ascorbic acid, flavourants such as orange, lemon, lime, tangerine or any other permitted sweeteners and colour.

3.2 Ready to drink beverage – Shall be a product obtained by reconstitution of fruit flavoured drink in solid form as crystal powder or tablet, using potable water in accordance with the direction for use as provided on the product label for direct human consumption.

3.3 Potable water – Shall be the water conforming to the appropriate East African Regional Standard.

4. Requirements

4.1 Ingredients

4.1.1 Food additives – Use of food additives shall be in accordance to the existing national regulations of each member states.

4.1.1.1 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.

4.1.1.2 Any of the following functional classes or categories of permitted food additives may be used in the manufacture of flavoured drink in solid form.

- (a) Flavouring substances
- (b) Acidity regulators
- (c) Nutritive sweeteners.
- (d) Food colours – Shall be used singly as the case may be and as given under clause 4.1.1.1 of this standard.
- (e) Anti – caking agent
- (f) Bulking agent
- (g) Stabilizers

4.1.2 Vitamin C (L – ascorbic acid)

Flavoured drink in solid form shall contain vitamin C in amounts capable of releasing 35 mg/100 ml minimum when determined in accordance with the East African Regional Standard EAS 41-12:1999 (See clause 2).

4.2 General – Fruit flavoured drink in solid form shall:

- (a) have uniform colour and particle size
- (b) free flowing and free from lumps in case of powdered fruit flavoured drink
- (c) free from foreign matter
- (d) dissolve completely in potable water upon shaking or stirring

4.3 Degrees Brix: A reconstituted flavoured drink in solid form shall have a minimum brix content of 10° when determined at 20°C in accordance to the appropriate East African Regional Standard EAS 41-10:1999 (See clause 2).

4.4 pH – The pH of flavoured drink in solid form after reconstitution shall be in a range of 2.7 to 4.0 and shall be verified as per the East African Standard EAS 41-4:1999 (See clause 2)

4.5 Moisture content – Flavoured drink in solid form shall have a maximum moisture content of 0.3% when determined in accordance with clause 11 of the EAS 102 (See clause 20)

4.6 Flavour and aroma – When the flavoured drink in solid form is dissolved in water in accordance with the instruction given on the label by the manufacturer, the ready to drink product shall have flavour and aroma characteristic of the flavour to which it is claimed or implied. .

4.7 Wholesomeness -When the flavoured drink in solid form is dissolved in water in accordance with instructions given on the label by manufacturer, the ready to drink beverage shall have a good body and shall have uniform colour.

4.8 Metal contaminants: The product on testing shall not contain metal contaminants not exceeding the levels given in Table 1:

Table 1: Limits for metal contaminants

S/No	Contaminant	Maximum Limit, (mg/kg)	Method 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)	200	EAS41-6

5.0 HYGIENE

5.1 The product shall be prepared under strict hygienic conditions according to East African Regional Standard EAS 39:2000 (See clause 2)

5.2 **Microbiological limit:** The product on testing shall not contain microbiological count more than the levels given in Table 2.

Table 2: Microbiological limits

S/N	Microorganism	Limit	Method of Test
1	Total plate count, cfu/gm max	1×10^3	EAS 217-2
2	Coliforms, cfu/gm, max	Absent	EAS 217-4
3	Yeast and moulds, cfu/gm, max	10	EAS -8

6. SAMPLING AND TESTS

6.1 Food seasoning mixture shall be sampled and tested in accordance with the methods prescribed in EAS 41-1 (See clause 2) and the respective clauses and Tables 1 and 2 above.

6. PACKAGING, MARKING AND LABELLING

6.1 Packing – Flavoured drink in solid form shall be packed in suitable containers which are inert, moisture proof and hermetically sealed. Where packaging is done in cans they shall be lacquered. The can shall have a plastic lid after the hermetic seal to ensure good hygienic conditions after opening the can during usage.

6.2 The containers shall be filled under strict hygienic conditions

6.3 Marking and labelling

The following information shall appear legibly on each container or label:

- (a) The common name of the product shall reflect the form and flavour used
- (b) Name, postal and physical address of the manufacturer or packer
- (c) List of ingredients in descending order, including specific names of additives and/or the International numbering (INS)
- (d) Net mass in g or kg
- (e) Batch identification number in code or in clear
- (f) Date of manufacture and expiry or best before date
- (g) Country of manufacture
- (h) Storage condition
- (i) Trade or brand name
- (j) Instruction on how to prepare/use

6.4 The use of pictorials or any other misrepresentation of the product on the label is prohibited.