Annex IV(d)

DRAFT EAST AFRICAN STANDARD

Sweetpotato flour — Specification

EAST AFRICAN COMMUNITY
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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Acknowledgement

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Sweet potato flour — Specification

1 Scope

This Draft East African Standard specifies the requirements and methods of sampling and test for flour which is obtained from the processing of sweetpotato [Ipomoea batatas (L.) Lam.] intended for human consumption.

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 38, General standard for the labelling of pre-packaged foods
EAS 39, Hygiene in the food and drink manufacturing industry – Code of practice
EAS 82, Milled cereal products — Methods of test (General methods)
EAS 103, Schedule for permitted food additives
EAS 217-6, Microbiology of food and animal feeding stuff — Part 6: Horizontal method for detection of Salmonella spp
EAS 217-8, Microbiology of food and animal feeding stuff — General guidance for the enumeration of yeast and moulds — Part 8: Colony count technique at 25°C
ISO 712, Cereals and cereal products — Determination of moisture content — Routine reference method
ISO 2171, Cereals and milled cereal products — Determination of total ash
ISO 5498, Agricultural food products — Determination of crude fibre content — General method
ISO 7251, Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique
ISO 13690, Cereals, pulses and milled products — Sampling of static batches
CODEX STAN 193, Codex General Standard for Contaminants and Toxins in Food and Feed

3 Terms and definitions

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

3.1 sweetpotato flour
product prepared from dried sweetpotato chips or paste by a pounding, grinding or milling process, followed by sifting to separate the fibre from the flour
3.2 food grade material
material that is free from substances that are hazardous to human health and may be permitted to come in contact with food

3.3 extraneous matter
organic matter of sweetpotato origin other than sweetpotato flour

3.4 foreign matter
organic and inorganic materials (such as sand, soil, glass) other than extraneous matter in the flour

3.5 practically free
without defects in excess of those that can be expected to result from, and be consistent with good cultural and handling practices employed in the production and marketing of the fresh sweetpotato

4 Essential quality and compositional requirements

4.1 Raw materials
The raw materials shall be fresh sweetpotatoes, dried sweetpotato chips, paste or crumbs made from fresh sweetpotatoes conforming to the relevant East African Standards.

4.2 General quality requirements for sweetpotato flour
Sweetpotato flour shall be:

a) practically free from extraneous matter;
b) free of off flavours and odours;
c) practically free from any living insects and foreign matter;
d) safe and suitable for human consumption; and
e) of colour characteristic of the variety.

4.3 Compositional requirements
Sweetpotato flour shall conform to the requirements in Table 1 below.

<table>
<thead>
<tr>
<th>S/N</th>
<th>Parameter</th>
<th>Requirement</th>
<th>Method of test</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Total ash content, % by mass on dry matter basis, max.</td>
<td>3.0</td>
<td>ISO 2171</td>
</tr>
<tr>
<td>2</td>
<td>Moisture content, % by mass, max.</td>
<td>12.0</td>
<td>ISO 712</td>
</tr>
<tr>
<td>3</td>
<td>Crude fibre content, % by mass on a dry matter basis, max.</td>
<td>2.0</td>
<td>ISO 5498</td>
</tr>
<tr>
<td>4</td>
<td>Acid insoluble ash, % by mass on dry matter basis max.</td>
<td>0.15</td>
<td>EAS 82</td>
</tr>
</tbody>
</table>
4.4 Specific quality factors

4.4.1 Particle size

Not less than 90 % shall pass through a 600 µm sieve for fine flour and not less than 90 % shall pass through a 1200 µm sieve for coarse flour. Testing for particle size shall be done in accordance with EAS 82.

Sweetpotato flour intended for baking purposes shall have particle size of which not less than 90 % shall pass through a 250 µm sieve

5 Food additives

Food additives may be used in the preparation of sweetpotato flour in accordance with EAS 103.

6 Contaminants

6.1 Pesticide residues

Sweetpotato flour shall conform to maximum residue limits for pesticide residues established by the Codex Alimentarius Commission for this commodity.

6.2 Other contaminants

Sweetpotato flour shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193).

7 Hygiene

Sweetpotato flour shall be prepared and handled in a hygienic manner in accordance with EAS 39 and shall conform to microbiological limits specified in Table 2.

Table 2 — Microbiological limits for sweetpotato flour

<table>
<thead>
<tr>
<th>S/N</th>
<th>Micro-organism(s)</th>
<th>Requirement</th>
<th>Method of test</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Escherichia coli, cfu/g, max.</td>
<td>&lt;1</td>
<td>ISO 7251</td>
</tr>
<tr>
<td>2</td>
<td>Salmonella, 25g, max.</td>
<td>absent</td>
<td>EAS 217-6</td>
</tr>
<tr>
<td>3</td>
<td>Yeasts and moulds, cfu/g, max.</td>
<td>$10^4$</td>
<td>EAS 217-8</td>
</tr>
</tbody>
</table>

8 Packaging

Sweetpotato flour shall be packaged in food grade material which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.
9 Weights and measures

Sweetpotato flour shall be packaged in accordance with the Weights and Measures requirements of the destination country.

10 Labelling

10.1 In addition to the requirements of EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

a) common name of the product ‘sweetpotato flour’;
b) name, and physical address of the manufacturer/ distributor and/or trade name/ brand name;
c) date of manufacture;
d) lot identification;
e) expiry date;
f) country of origin;
g) the net weight in metric units;
h) the statement ‘Human Food’ shall appear on the package;
i) storage instructions; and
j) instructions on disposal of used package.

10.2 When labelling non-retail packages, information for non-retail packages shall either be given on the packages or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the packages.

11 Sampling

Sampling of sweetpotato flour shall be done in accordance with ISO 13690.

12 Criteria for conformity

A lot shall be declared as conforming to this standard if samples inspected or analysed for quality requirements conform to the provisions of this standard.