



FDEAS 872: 2016

ICS 67.120.30

FINAL DRAFT EAST AFRICAN STANDARD

Frozen octopus — 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 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.

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.

FDEAS 872 was prepared by Technical Committee EASC/TC 003, *Fish and fishery products*.

Frozen octopus — Specification

1 Scope

This Final Draft East African Standard specifies requirements, sampling and test methods for frozen octopus 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.

AOAC 952.13, *Arsenic in food — Silver diethyldithiocarbamate method*

AOAC 972.23, *Lead in fish — Atomic absorption spectrophotometric method*

AOAC 973.34, *Cadmium in food — Atomic absorption spectrophotometric method*

AOAC 983.20, *Mercury (methyl) in fish and shellfish — Gas chromatographic method*

CAC/GL 50, *General guidelines on sampling*

CAC/RCP 52, *Code of practice for fish and fishery products*

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

EAS 38, *Labelling of pre-packaged foods — Requirements*

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

ISO 4833-1, *Microbiology of food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony-count at 30 degrees C by the pour plate technique*

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

ISO 6888 (all parts), *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

ISO 16649-3, *Microbiology of the food chain — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 3: Detection and most probable number technique using 5-bromo-4-chloro-3-indolyl-β-D-glucuronide*

ISO/TS 21872 (all parts), *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of potentially enteropathogenic Vibrio spp.*

3 Terms and definitions

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

3.1

octopus

cephalopods having eight circumpolar arms, belonging to the family *Octopodidae*

3.2

beak

horny projecting jaw/mandible of an octopus

3.3

foreign matter

any undesirable material which is not of fish origin such as sand, stones and metallic chips

4 Requirements

4.1 General requirements

4.1.1 Octopus shall be wholesome, clean and fresh and shall not show any signs of spoilage such as pink colour or any breaking or abrasions of the skin.

4.1.2 The product on thawing shall be clean and have its own characteristic colour and odour.

4.1.3 The product shall be in a sound, intact and undamaged condition.

4.1.4 The texture of the product shall not deteriorate and shall be free from dehydration oxidative rancidity and off odour.

4.1.5 The product shall be free from any signs of spoilage and defects.

4.1.6 The product in each pack shall be of a fairly uniform size.

4.2 Specific requirements

4.2.1 The gut, eyes, beak and mucous shall be removed before freezing.

4.2.2 The product shall be maintained at a temperature of -18 °C or lower.

4.2.3 The product may be presented as whole flowered or any other form.

4.2.4 An individual octopus shall weigh 500 g or more.

5 Hygiene

Frozen octopus shall be produced and handled in a hygienic manner in accordance with EAS 39 and CAC/RCP 52 and shall comply with the microbiological limits given in Table 1.

Table 1— Microbiological limits for frozen octopus

S/No.	Type of microorganism	Limit	Test method
i)	<i>Salmonella</i> in 25 g	Absent	ISO 6579
ii)	<i>Escherichia coli</i> , MPN/g	Absent	ISO 7251
iii)	<i>Staphylococcus aureus</i> , CFU/g, max.	2×10^3	ISO 6888
iv)	Total viable count, CFU/g, max.	10^5	ISO 4833-1
v)	<i>Vibrio spp.</i> per 25 g	Absent	ISO/TS 21872

6 Contaminants

6.1 Heavy metals

The product shall comply with the heavy metal limits given in Table 2.

Table 2 — Heavy metal limits for frozen octopus

S/No	Heavy metal	Maximum limit, mg/kg	Test method
i)	Arsenic	0.1	AOAC 952.13
ii)	Lead	0.3	AOAC 972.23
iii)	Cadmium	2	AOAC 973.34
iv)	Methyl mercury	0.5	AOAC 983.20

6.2 Pesticide and veterinary drug residues

The product shall comply with the maximum residual limits for pesticides and veterinary drug residues established by the Codex Alimentarius Commission.

7 Weights and measures

The weight of the product shall comply with Weights and Measures regulations of Partner States.

8 Packaging

The product shall be packed in containers made from food grade materials which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product. The package shall not impart any toxic substance or undesirable odour or flavour to the product.

9 Labelling

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

- a) name of the product shall be “Frozen octopus”;
- b) name and physical address of processor;
- c) net weight in grams or kilograms;
- d) production date;
- e) batch number;
- f) expiry date;
- g) storage conditions;
- h) instruction for use; and
- i) country of origin.

10 Sampling

Sampling shall be done in accordance with CAC/GL 50.

Bibliography

KS 1643:2000, *Frozen octopus — Specification*

IS 8076:2005, *Frozen cuttlefish and squid — Specification*

FDEAS 812

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