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DRAFT EAST AFRICAN STANDARD

Edible full fat soya flour – 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.

EAS 799 was prepared by Technical Committee EASC/TC 014, *Cereals, pulses and related products*.

In preparation of this standard, assistance was derived from Indian Standard, IS 7837:1999, *Specification for edible full-fat soya flour*.



Edible full fat soya flour – Specification

1 Scope

This draft East African Standard specifies the requirements, sampling and test methods for edible full fat soya flour obtained from soya bean (*Glycine max* (L.) Merr) 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 965.22, *Sorting corn grits – Sieving method*

CODEX STAN 192, *General standard for food additives*

CODEXSTAN 193, *Codex general standards for contaminants and toxins in food and feed*

EAS 38, *Labelling of pre-packaged foods – Specification*

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

EAS 762, *Dry soybeans – Specification*

EAS 900, *Cereals and Pulses - Sampling*

EAS 901, *Cereals and Pulses – Test Methods*

ISO 7305, *Milled cereal products – Determination of fat acidity*

ISO 11085, *Cereals, cereals-based products and animal feeding stuffs – Determination of crude fat and total fat content by the Randall extraction method*

ISO 14902, *Animal feeding stuffs – Determination of trypsin inhibitor activity of soya products*

ISO 21527-2, *Microbiology of food and animal feedstuffs – 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*

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

ISO 5498, *Agricultural food products – Determination of crude fibre content – General method*

ISO 5985, *Animal feeding stuffs -- Determination of ash insoluble in hydrochloric acid*

ISO 6579-1, *Microbiology of the food chain -- Horizontal method for the detection, enumeration and serotyping of Salmonella -- Part 1: Detection of Salmonella spp.*

ISO 16649-2, *Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli -- Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*



3 Terms and definitions

3.1

edible full fat soya flour

milled product obtained from whole dry soya beans

3.2

soya bean

whole mature dry bean of *Glycine max* (L) Merr. varieties

3.3

food grade packaging material

packaging material, made of substances which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

3.4

foreign matter

all organic and inorganic material other than edible full fat soya flour.

3.5

filth

impurities of animal origin like dead insects.

4 Quality requirements

4.1 General requirements

4.1.1 Edible full fat soya flour shall be prepared from soya beans complying with EAS 762.

4.1.2 Edible full fat soya flour shall be:

- a) be characteristic of the colour of soya bean from which they were prepared;
- b) not contain any foreign matter, live insects and filth;
- c) be free from fermented musty or other objectionable odour and colours; and
- d) be wholesome and fit for human consumption in all aspects.

4.2 Specific requirements

Edible full fat soya flour shall comply with the limits given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 – Specific requirements for edible full fat soya flour

S/N	Characteristic	Requirement	Test method
i.	Moisture, % m/m, max.	10.0	EAS 901, Clause 5
ii.	Protein (N x 6.25), % m/m, min.	35.0	EAS 901, Clause 6
iii.	Soya oil (fats on dry basis), % m/m, min.	16.0	ISO 11085



iv.	Crude fibre, % m/m, max.	6.0	ISO 5498
v.	Trypsin inhibitor activity, mL/g, max.	5.0	ISO 14902
vi.	Fat acidity, mg KOH/100 g, max.	80	ISO 7305
vii.	Acid insoluble ash, % m/m, max.	0.40	ISO 5985

4.3 Particle size

When tested in accordance with AOAC 965.22, not less than 90 % shall pass through a 600µm sieve for fine flour and not less than 90 % shall pass through a 1000µm sieve for coarse flour.

5 Food additives

Only the food additives permitted in CODEX STAN 192 may be used.

6 Hygiene

6.1 Edible full fat soya flour shall be prepared and handled in a hygienic manner in accordance with EAS 39.

6.2 Edible full fat soya flour shall comply with the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 – Microbiological limits for Edible Full Fat Soya Flour

S/N	Type of micro-organism	Limit	Test method
i.	<i>Escherichia coli</i> , cfu/g	<1x 10 ²	ISO 16649-2
ii.	<i>Salmonella</i> in 25 g	absent	ISO 6579-1
iii.	Yeasts and Moulds, cfu /g max	10 ⁴	ISO 21527-2

7 Contaminants

7.1 Heavy metals

Edible full fat soya flour shall comply with those maximum limits for heavy metals established in CODEX STAN 193.

7.2 Pesticide residues

Edible full fat soya flour shall comply with those maximum pesticide residue limits established by Codex Alimentarius Commission for similar commodities.

NOTE Where the use of certain pesticide is prohibited by some Partner States, it shall be notified to all other Partner States accordingly.



8. Weights and measures

Edible Full Fat Soya Flour shall be packaged in accordance with the weights and measures regulations of the destination country.

NOTE EAC Partner States are signatory to the International Labour Organizations (ILO) for maximum package weight of 50 kg where human loading and offloading is involved.

9 Packaging

Edible full fat soya flour shall be packaged in food grade material to safeguard the safety, hygienic, nutritional and organoleptic qualities of the product.

10 Labelling

Labelling shall be done in accordance with EAS 38. At the minimum, the following information shall be displayed:

- a) name of product as "Edible full fat soya flour"
- b) name and address of the manufacturer/packer/importer;
- c) brand name/registered trade mark;
- d) batch or code number;
- e) net weight in metric units;
- f) storage instruction as "Store in a cool dry place away from any contaminants";
- g) the statement "Food for human consumption";
- h) country of origin;
- i) date of manufacture;
- j) expiry date; and
- k) Instructions for disposal of used package.

11 Method of sampling

Sampling shall be done in accordance with EAS 900



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