



**DEAS 1028: 2026**

ICS 67.100.10

## **EAST AFRICAN STANDARD**

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**Ham — 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.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. 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 Principles and procedures for development of East African Standards.

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.

The committee responsible for this document is Technical Committee EAS/TC 004, *Meat, poultry, game, eggs and their products*.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.



## Ham — Specification

### 1 Scope

This draft East African Standard specifies requirements, sampling and test methods for ham.

The standard applies to the cured ham and may be smoked or cooked, spiced and/or flavoured.

### 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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.

CXC 58, *Code of hygienic practice for meat*

CXC 68, *Code of practice for the reduction of contamination of food with Polycyclic Aromatic Hydrocarbons (PAH) from smoking and direct drying processes*

CXS *General standard for food additives*

CXM 2, *Maximum residue limits for veterinary drugs in food*

EAS 12, *Potable water — Specification*

EAS 35, *Edible table salt — Specification*

EAS 38, *Labelling of pre-packaged foods — General requirements*

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

ISO 5961, *Water quality — Determination of cadmium by atomic absorption spectrometry*

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 6633, *Fruits, vegetables and derived products — Determination of lead content — Flameless atomic absorption spectrometric method*

ISO 6637, *Fruits, vegetables and derived products — Determination of mercury content — Flameless atomic absorption method*

ISO 6888-1, *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 7937, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of Clostridium perfringens — Colony-count technique*

ISO 11290-1, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 1: Detection method*

ISO 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli O157*

ISO 17294-2, *Water quality — Application of inductively coupled plasma mass spectrometry (ICP-MS) — Part 2: Determination of 62 elements*

ISO/TS 17728, *Microbiology of the food chain — Sampling techniques for microbiological analysis of food and feed samples*

ISO 21527-2, *Microbiology of food and animal feeding stuffs — 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*

### 3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <http://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

#### 3.1 meat

all parts of an animal that are intended for, and have been passed as fit for human consumption

#### 3.2 ham

cured meat product traditionally derived from hind pork leg. It may also be derived from other portions of the carcass or other food animals

#### 3.3 ready-to-eat

products that are intended to be consumed without any further treatment

### 4 Requirements

#### 4.1 General requirements

**4.1.1** The food animal from which the ham is derived shall be slaughtered in a slaughter-house and subjected to ante-mortem and post-mortem examination, and passed as fit for human consumption in accordance with CXC 58.

**4.1.2** The meat from which the ham is prepared shall be of a quality suitable for human consumption and free from objectionable odours.

**4.1.3** The ham shall be of good colour, finish and with firm texture and good conformation.

**4.1.4** The ham shall be free from foreign matter and discoloration.

#### 4.2 Raw material requirements

**4.2.1** Raw meat shall be derived from pig slaughtered in a slaughtering premise complying with EAS 1138

**4.2.2** The curing agent used shall comply with CXS 192.

**4.2.3** Portable water used shall comply with EAS 12.

### 4.3 Optional ingredients

4.3.1 All optional ingredients used shall be of food grade quality and shall comply with relevant East African Standards:

4.3.2 The optional ingredients used in the production of ham may include but not be limited to the following;

- a) sucrose, honey, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup); or
- b) spices, seasonings and flavourings.

4.3.3 Salt complying with EAS 35.

4.3.4 Smoking shall be done in accordance with CAC/RCP 68.

### 5 Food additives

Food additives if used in ham, shall comply with CXS 192.

### 6 Hygiene requirements

6.1 Ham shall be produced and handled in accordance with CXC 58 and EAS 39.

6.2 Ham shall comply with microbiological limits given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Microbiological limits for ham

S/No.	Type of organisms	Limit		Test method
		Raw	Ready-To-Eat	
i)	<i>Escherichia coli</i> O157:H7 in 25 g	Absent	Absent	ISO 16654
ii)	<i>Salmonella</i> spp in 25 g, Max.	Absent	Absent	ISO 6579-1
iii)	<i>Listeria monocytogenes</i> , CFU/g, max.	10 <sup>2</sup>	Absent	ISO 11290-1
iv)	<i>Coagulase positive Staphylococcus aureus</i> CFU/g, max.	10 <sup>3</sup>	Absent	ISO 6888-1
v)	Yeast and Moulds cfu/g, max.	Not Applicable	10 <sup>2</sup>	ISO 21527-2

### 7 Meat identification

The identification/isolation of meat used in production of bacon shall be done in accordance ISO/TS 20224

### 8 Contaminants

#### 8.1 Veterinary drug residues

Ham shall comply with the maximum residue limits specified in CXM 2.

#### 8.2 Pesticide residues

Ham shall comply with the maximum residue limits for pesticides as established by the Codex Alimentarius online database.

### **8.3 Heavy metals**

Ham shall comply with maximum limits for heavy metals given in CXS 193

## **9 Packaging**

Ham shall be packaged in food grade packaging materials that protects the product from any physical, microbiological, chemical contamination during handling, storage and distribution.

## **10 Labelling**

In addition to the labelling requirements given in EAS 38, the ham shall be legibly and indelibly labelled by the following information:

- a) name of the product as "Ham",
- b) part or portion of the carcass and the species of origin.
- c) Presentation form such as smoked, sugar cured, honey cured and lean or extra lean
- d) list of ingredients in descending order;
- e) allergens declaration;
- f) manufacturer's name and physical address;
- g) net weight, in metric units;
- h) declaration as "raw ham" product, or "ready to eat";
- i) date of manufacture;
- j) expiry date;
- k) batch number;
- l) instructions for use
- m) storage conditions; and
- n) country of origin.

## **11 Sampling**

Sampling shall be carried out in accordance with CXG 50. For microbial analysis, sampling shall be carried out in accordance with ISO/TS 17728.

Bibliography

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