



DEAS 1027: 2026

ICS 67.100.10

EAST AFRICAN STANDARD

Bacon — 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.

Bacon — Specification

1 Scope

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

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.

AOAC 971.21, *Mercury in food. Flameless atomic absorption Spectrophotometry method*

AOAC 999.10, *Lead, Cadmium, Zinc, Copper, and Iron in Foods. Atomic Absorption Spectrophotometry after Microwave Digestion*

CAC/GL 50, *General guidelines on sampling*

CAC/GL 66, *Guidelines for the use of flavourings*

CAC/RCP 58, *Code of hygienic practice for meat*

CAC/RCP 68, *Code of practice for the reduction of contamination of food with polycyclic aromatic hydrocarbons (PAH) from smoking and direct drying processes*

CODEX STAN 192, *General standard for food additives*

CX/MRL 2, *Maximum residue limits (MRLS) and risk management recommendations (RMRS) for residues of veterinary drugs in foods*

EAS 12, *Potable water — Specification*

EAS 35, *Fortified food grade salt — Specification*

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

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 BairdParker agar medium*

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

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

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 17294-2, *Water quality — Application of inductively coupled plasma mass spectrometry (ICP-MS) — Part 2: Determination of selected elements including uranium isotopes*

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*

EAS 1138 *Design and operation of slaughterhouse — Requirements*

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 bacon

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

3.3 streaky bacon/streaky rashers

made from the belly of a pig and is very fatty with long veins of fat running parallel to the rind

3.4 beef bacon

cured beef product sliced to resemble regular bacon. It is prepared from various beef cuts and offered with a variety of coined names, including "Breakfast Beef," "Beef Bacon," etc

3.5 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

3.6

ready-to-eat

products that are intended to be consumed without any further treatment

4 Requirements

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4.1 Raw material

4.1.1 Meat shall be derived from animals slaughtered in a hygienically managed slaughter facility complying with EAS 1138.

4.1.2 Salt used shall comply with EAS 35.

4.1.3 Nitrites used shall comply with CXS 192.

4.1.4 Portable water used shall comply with EAS 12.

4.2 Optional ingredients

4.2.1 All optional ingredients used shall be of food grade quality and comply with applicable East African standards.

4.2.2 The optional ingredients used in the production of bacon may include but not be limited to the following:

a) sucrose, honey, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup);

b) spices, seasonings and flavourings; or

c) liquid smoke.

4.2.3 Liquid smoke when used shall comply with CXG 66 and CXC 68.

4.3 General requirements

4.3.1 The food animal from which the bacon 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.

4.3.2 The meat from which the bacon is prepared shall be free from objectionable odours.

4.3.3 Bacon shall be free from foreign matter and discoloration.

5 Food additives

Food additives used in bacon shall comply with CXS 192.

6 Hygienic requirements

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

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

Table 1 — Microbiological limits for bacon

S/No.	Type of organism	Limit		Test method
		Raw	Ready-to-eat	
i)	<i>Escherichia coli</i> O157:H7, cfu/25 g	Absent	Absent	ISO 16654
ii)	<i>Salmonella spp.</i> , cfu/25 g	Absent	Absent	ISO 6579-1
iii)	<i>Listeria monocytogenes</i> , cfu/25 g	Absent	Absent	ISO 11290-1
iv)	Coagulase positive <i>Staphylococcus aureus</i> , cfu/g, max.	10 ³	Absent	ISO 6888-1
v)	Yeast and moulds, cfu/g, max.	Not applicable	10 ₂	ISO 21527-2
vi)	<i>Clostridium perfringens</i>	Absent	Absent	ISO 7937

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 drugs residues

Bacon shall comply with the maximum residue limits specified in CX/MRL 2.

8.2 Pesticide residues

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

8.3 Heavy metals

bacon shall comply with heavy metal requirements given in CXS 193

9 Packaging

Bacon shall be packaged in food grade packaging materials that protect the product from any physical, microbiological, chemical or any other type of contamination during handling, storage and distribution.

10 Labelling

In addition to the labelling requirements given in EAS 38, bacon shall legibly and indelibly labelled with the following information:

- a) name of the product as "Bacon". The product name shall be qualified to identify the portions of the carcass or food animal. For example, "Pork Shoulder Bacon, streaky bacon, beef bacon, back bacon, Wiltshire bacon;
- b) list of ingredients in descending order;
- c) allergens declaration;
- d) name and physical address of the manufacturer;

- e) net weight, in metric units;
- f) declaration as “raw” product, or “ready-to-eat”;
- g) date of manufacture;
- h) expiry date;
- i) batch number;
- j) instructions for use
- k) storage conditions; and
- l) country of origin.

11 Sampling

Sampling shall be carried out in accordance with CXG 50.

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BIBLIGRAPHY

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