



DEAS1026: 2026

ICS 67.100.10

EAST AFRICAN STANDARD

Minced meat — 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 1026:2021 was prepared by Technical Committee EAS/TC 004, *Meat, poultry, game, eggs and their products*.

Minced meat — Specification

1 Scope

This draft East African Standard specifies requirements, sampling and test methods for minced meat 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 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*

AOAC 2011.04, *Protein in raw and processed meats. Automated dye-binding method*

CAC/GL 50, *General guidelines on sampling*

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

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

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

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

ISO 936, *Meat and meat products — Determination of total ash*

ISO 1443, *Meat and meat products — Determination of total fat content*

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 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 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 10272-1, *Microbiology of the food chain — Horizontal method for detection and enumeration of Campylobacter spp. — Part 1: Detection method*

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*

3 Terms and definitions

For the purpose of this document, 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

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

3.2

poultry

domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls, quail or pigeons

3.3

fresh meat

meat that has not been subjected to any preserving process other than chilling, freezing, vacuum-packaging and wrapping.

3.4

minced meat

boneless meat that has been reduced into fragments/particles

3.5

food grade material

material that is free from substances that are hazardous to human health and are suitable to come in contact with food

4 Requirements

4.1 General requirements

4.1.1 Minced meat shall be made from animal flesh obtained from premise licensed by a competent authority in accordance with CXP 58.

4.1.2 Minced meat shall be free from foreign matters such as hair, metal chips, glass splinters, bone splinters, wood splinters, sawdust and dust.

4.1.3 Minced meat shall not contain added water or other ingredients.

4.2 Specific requirements

Minced meat shall comply with the compositional requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Compositional requirements for minced meat

S/N	Characteristic	Limit for final product (raw)	Test method
i)	Total meat content, %, min.	50	AOAC 2011.04
ii)	Total fat content, %, max.	30	ISO 1443
iii)	Total ash, %, max.	3.0	ISO 936

5 Contaminants

5.1 Heavy metals

Minced meat shall comply with maximum limits for heavy metals given CXS 193

5.2 Veterinary drug residues

Minced meat shall comply with the maximum drug residue limits specified in CXM2 or as established by the Codex Alimentarius online database

5.3 Pesticide residues

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

6 Hygiene

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

6.2 Minced meat shall comply with microbiological limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 2— Microbiological limits for minced meat

S/No.	Microorganism	Limit	Test method
ii)	<i>Staphylococcus aureus</i> , CFU/g, max.	10 ³	ISO 6888-1
iii)	<i>Escherichia coli</i> O157:H7 per 25 g	Absent	ISO 16654
iv)	<i>Salmonella</i> spp., per 25 g	Absent	ISO 6579-1
v)	<i>Listeria monocytogenes</i> , per 25 g	Absent	ISO 11290-1
vi)	<i>Campylobacter</i> , per 25 g	Absent	ISO 10272-1

7 Packaging

Minced meat shall be packaged in food grade packaging material that protects the product from any physical, microbiological, chemical or any other type of contamination during handling, storage and distribution.

8 Labelling

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

- a) name of the product as "Minced meat". The name shall be accompanied by a word describing the kind of meat used for example "Pork minced meat", or "Beef minced meat";
- b) expiry date;
- c) storage and distribution instructions;
- d) name and physical address of the manufacturer;
- e) manufacture date;
- f) batch number; and
- g) net weight in metric units.
- h) Country of origin

9 Transport and handling

9.1 Minced meat shall be handled and transported under hygienic conditions to ensure compliance with the microbiological limits given in Table 2.

9.2 chilled minced meat shall be handled and transported at temperature maintained between 1 °C and 4 °C.

9.3 If frozen, minced meat shall be transported under -18 °C and the packages shall be handled with care to preserve quality and safety of the product

9 Sampling

Sampling shall be carried out in accordance with CXG 50

Bibliography

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