



DRAFT EAST AFRICAN STANDARD

Coffee premix — 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. XXXXXX.

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 EASC/TC, Coffee, Cocoa, Tea and related 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.

Coffee premix — Specification

1 Scope

This Draft East African Standard specifies the requirements, sampling and test methods for coffee premix.

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.

EAS 105, *Roasted and ground coffee beans — Specification*

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

Codex Stan 192, *General standard for food additive*

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

ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp. — Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC*

ISO 15141, *Cereals and cereal products — Determination of ochratoxin A — High performance liquid chromatographic method with immunoaffinity column cleanup and fluorescence detection*

ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method*

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*

ISO 17239, *Fruits, vegetables and derived products — Determination of arsenic content — Method using hydride generation atomic absorption spectrometry*

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*

AOAC 999.11, *Determination of Lead, Cadmium, Copper, Iron, and Zinc in Foods, Atomic Absorption Spectrophotometry after Dry Ashing*

3 Terms and definitions

For the purposes of this document, the following terms and definitions 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>

3.1

Coffee premix

mixture or blend of coffee (instant/roasted and ground coffee) with one or more ingredients.

3.2

foreign matter

organic or inorganic material other than coffee premix

3.3

Creamer

milk or milk substitute

3.4

Instant coffee

dried, water-soluble product, obtained exclusively from roasted coffee by physical methods using water as the only carrying agent that is not derived from coffee

3.5

roasted ground coffee

product obtained by grinding roasted coffee beans

4 Requirements

4.1 Ingredients

coffee premix shall contain:

- a) Instant coffee complying with EAS 975 or roasted and ground coffee complying with EAS 105
- b) One or more of the following :
 - i. Creamer complying with relevant standards
 - ii. Sugar complying with relevant standards
 - iii. Any other permitted food ingredient

4.2 General requirements

Coffee premix shall be:

- a) fine granulated or powdered homogenous mixture;
- b) of characteristic flavour, colour and odour of the coffee and any other ingredient used;
- c) free flowing; and
- d) free from foreign matters

4.3 Specific requirements

Coffee premix shall comply with the specific requirements specified in Table 1 when tested according to the respective methods of test indicated therein

Table 1 — Specific requirements for coffee premix coffee

S/N	Parameter		Limits	Test method
i	Moisture, % by mass, max.		5	AOAC 925.45A
iii	Total ash % by mass, max.		15	AOAC 920.93
iv	Acid insoluble ash, % m/m max		1	
v	Caffeine (on wet basis), %	Non decaffeinated coffee as min	0.8	AOAC 979.11
		Decaffeinated coffee as max	0.3	
vi	pH		5-8	AOAC 970.21

5 Food additives

The use of food additives in coffee premix shall comply with Codex Stan 192

6 Hygiene

6.1 Coffee premix shall be processed and handled in accordance with the appropriate provisions stipulated in EAS 39.

6.2 Coffee premix shall not exceed microbiological limits in Table 2 when tested in accordance with test methods specified therein.

Table 2 — Microbiological maximum limits for coffee premix

S/N	Microorganism	Maximum limits	Test method
ii	<i>Escherichia coli</i> , CFU /g	Absent	ISO 16649-2
iii	<i>Salmonella</i> spp, /25g	Absent	ISO 6579-1
vi	Yeasts and moulds CFU /g	10 ³	ISO 21527-2

7 Contaminants

7.1 Pesticides residues

Coffee premix shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission online database.

7.2 Heavy metals

Coffee premix shall not exceed maximum heavy metal limits established by the Codex Alimentarius Commission

7.3 Mycotoxins

Coffee premix shall not exceed 10 µg/kg of Ochratoxin A when tested in accordance with ISO 15141.

8 Packaging

Coffee premix shall be packaged in containers made from food grade packaging material and sealed in a manner that will safeguard the hygienic, nutritional and organoleptic properties of the product throughout the shelf life of the product.

9 Labelling

In addition to the labelling requirements specified in EAS 38, packages of Coffee premix shall be labelled legibly and indelibly with the name of the product

10 Sampling

Sampling shall be done in accordance with Codex Stan 234

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