



DRAFT EAST AFRICAN STANDARD

Liquid coffee — 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 EASC/TC 002, 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.

Liquid coffee — Specification

1 Scope

This Draft East African Standard specifies the requirements, sampling and test methods for liquid coffee intended for human consumption.

It applies to concentrated liquid coffee and to ready to drink coffee

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*

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

Codex Stan 192, *General standard for food additive*

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 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 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 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

concentrated liquid coffee

Product obtained by extraction and concentration of water-soluble solids from roasted ground coffee and instant coffee

3.2

ready to drink coffee

Coffee processed and presented in the ready to drink form

4 Ingredients

4.1 Essential ingredients

4.1.1 Concentrated liquid coffee shall be made from roasted ground or instant coffee complying with EAS 105 and EAS 975, respectively.

4.1.2 Ready to drink coffee shall be made from roasted ground coffee, instant coffee, flavored coffee or concentrated liquid coffee complying with relevant standards

4.2. Optional ingredients

Ready to drink coffee may contain other food ingredients such as:

- a) creamer;
- b) sweeteners; and
- c) any other permitted food ingredient

5 Requirements

5.1. General requirements

5.1.1 Liquid coffee (concentrated liquid and ready to drink coffee):

- a) shall be free from any adulterants; and
- b) liquid coffee may be in form of a liquid, gel or foam and /or in semi frozen.

5.1.2 Concentrated liquid coffee "shall have colour, taste, odour and flavour characteristic of roasted ground or instant coffee;

5.1.3 Ready to drink coffee shall have characteristic flavour and odour of the coffee and other food ingredients used

5.2 Specific requirements

Liquid coffee 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 liquid coffee

S/N	Parameter	Ready to drink coffee	Concentrated liquid coffee	Test method
i	Caffeine, % min	NA	0.8	ISO 20481

ii	pH	5-8	5-8	AOAC 970.21
iii	Total dissolved solids, % m/m, min	NA	55	-
Note: Caffeine does not apply to decaffeinated liquid coffee				

6 Food additives

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

7 Hygiene

7.1 Liquid coffee shall be processed and handled in accordance with the appropriate provisions stipulated in EAS 39.

7.2 Liquid coffee shall not exceed microbiological limits in Table 2 when tested in accordance with test methods specified therein.

Table 2 — Microbiological maximum limits for liquid coffee

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

8 Contaminants

8.1 Pesticides residues

Liquid concentrated coffee shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission online database.

8.2 Mycotoxins

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

9 Packaging

Liquid coffee 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.

10 Labelling

In addition to the labelling requirements specified in EAS 38, packages of liquid concentrated coffee shall be labelled legibly and indelibly with the name of the products as “concentrated liquid coffee” or ready to drink coffee.

11 Sampling

Sampling shall be done in accordance with ISO 2292

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