



DRAFT EAST AFRICAN STANDARD

Flavoured 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 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.

Flavoured coffee — Specification

1 Scope

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

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 2000.09, *Ochratoxin A in roasted coffee, Immunoaffinity Column HPLC Method*

CODEX STAN 192, *General Standard for Food Additives*

EAS 130, *Green coffee beans — Specification*

EAS 38, *General Standard for the Labelling of Pre-packaged Foods*

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

ISO 11294, *Roasted ground coffee — Determination of moisture content -- Method by determination of loss in mass at 103 degrees C (Routine method)*

ISO 20481, *Coffee and coffee products — Determination of the caffeine content using high performance liquid chromatography (HPLC) — Reference method*

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*

ISO 3509, *Coffee and coffee products — Vocabulary*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

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 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

ISO 6670, *Instant coffee — Sampling method for bulk units with liners*

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

flavoured coffee

coffee to which flavourings and/or food ingredients with flavouring properties are added in order to lend the coffee a specific flavor(s)”

3.2

foreign matter

organic or inorganic material other than coffee or flavouring agent

3.3

adulterant

any material intentionally added that changes the original composition and compromises the quality and safety of flavored coffee.

3.4

flavorings

products that are added to food to impart, modify, or enhance the flavour of food (with the exception of flavour enhancers considered as food additives under the Codex Class Names and the International Numbering System for Food Additives - CAC/GL 36-1989). Flavourings do not include substances that have an exclusively sweet, sour, or salty taste (e.g. sugar, vinegar, and table salt).

4 Requirements

4.1 Ingredients

4.1.1 Flavoured coffee shall:

- a) contain roasted ground coffee, liquid coffee or instant coffee complying with relevant standards; and
- b) contain spices and/or flavoring agents complying with the relevant standards

4.1.2 Where flavouring agents are used, they shall be used in accordance with CAC/GL 66.

4.2 General requirements

Flavoured coffee shall:

- a) have characteristic flavour of coffee, spice and flavouring agent used;
- b) be free from foreign matter;
- c) be free from insects and moulds;
- d) be free from adulterants; and
- e) have characteristic colour of the product

4.3 Specific requirements

In addition to the specific requirements specified in relevant standards for raw material used, flavoured coffee shall comply with the specific requirements specified in Table 1 when tested according to the methods of test indicated therein.

Table 1 — Specific requirements for flavoured coffee

S/N	Parameter	Limits	Test method
i	Moisture content ^a , m/m, %, max	5.0	ISO 11294
ii	Acid insoluble ash m/m, max, % on dry basis	1.0	-
a. Moisture content does not apply to flavoured liquid coffee			

5 Food additives

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

6 Hygiene

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

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

Table 2 — Microbiological maximum limits for flavoured coffee

S/N	Microorganism		Maximum limits	Test method
i	Yeasts and moulds CFU/g	flavoured coffee for further preparation	10 ³	ISO 21527-2
		For ready to use flavoured coffee	10 ²	
ii	<i>Escherichia coli</i> , CFU/g		Absent	ISO 16649-2
iii	<i>Salmonella</i> spp, /25g		Absent	ISO 6579-1

7 Contaminants

7.1 Pesticides residues

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

7.2 Heavy metals

Flavoured coffee shall not exceed maximum heavy metal limits established by the Codex Alimentarius Commission

7.3 Mycotoxins

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

8 Packaging

Flavoured 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.

9 Labelling

In addition to the labelling requirements specified in EAS 38, packages of flavoured coffee shall be labelled legibly and indelibly with the following information.

- a) name of the product as "flavoured coffee" or "x flavoured coffee" or "coffee with x flavour" where x is flavour or spice"
- b) declaration of decaffeinated coffee if applicable
- c) name and physical address of the manufacturer;
- d) country of origin;
- e) declaration of food additives, if used;
- f) date of manufacture;
- g) expiry date;
- h) declaration of particle size for flavored roasted ground coffee;
- i) instructions for storage and use;
- j) net content;
- k) batch/lot number
- l) list of ingredients (in descending order);
- m) roasting profile as light, medium or dark for flavoured roasted ground coffee

10 Sampling

Sampling shall be done in accordance with ISO 6670

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