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DRAFT EAST AFRICAN STANDARD

Peanut butter — Specification

EAST AFRICAN COMMUNITY

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Contents

Page

1	Scope	1
2	Normative references	1
3	Terms and definitions	2
4	Requirements	2
5	Food additives	3
6	Contaminants	3
7	Hygiene	3
8	Packaging	4
9	Labelling	4
10	Sampling	4

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.

EAS 60 was prepared by Technical Committee EASC/ TC/015, Edible Oil Seeds, Fats and Oils.

This third edition cancels and replaces the second edition, which has been technically revised.

Peanut butter — Specification

1 Scope

This East African Standard specifies the requirements and methods of sampling and test for peanut butter derived from seeds of peanuts (groundnuts) of the species *Arachis hypogaea* L. 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.

CXS 192, Codex General Standard for Food Additives

CXS 193, Codex general standard for contaminants and toxins in foods

EAS 35, Edible salt — Specification

EAS 38, Labelling of pre-packaged foods — Specification

EAS 39, Code of practice for hygiene for food and drink manufacturing industries

EAS 36, Honey - Specification

EAS 803, Nutrition labelling - requirements

EAS 804, Claims – General Requirements

EAS 805, Use of nutrition and health claims - Requirements

EAS 888, Raw, roasted and fried Groundnuts-Specification

ISO 5555, Animal and vegetable fats and oils — Sampling

ISO 662, Animal and vegetable fats and oils — Determination of moisture and volatile matter content

ISO 729, Oilseeds — Determination of acidity of oils

ISO 735, Oilseed residues — Determination of ash insoluble in hydrochloric acid

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 the food chain — Horizontal method for the enumeration of coagulase-positive *Staphylococci* (*Staphylococcus aureus* and other species) — Part 1: Method using Baird-Parker agar medium

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

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply:

3.1

Peanut butter

cohesive, comminuted food product prepared from clean, sound shelled peanuts (groundnuts) by grinding roasted mature kernels from which the seed coats have been removed

3.2

food grade packaging material

packaging material, made of substances which are safe and suitable for the intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

4 Requirements

4.1 Ingredients

4.1.1 Essential ingredients

The peanut butter shall comprise of at least 90 % of groundnuts complying with EAS 888

4.1.2 Optional ingredients

In addition to the essential ingredients, optional approved food grade ingredients may be used. These may include but not limited to:

- a) edible salt (Sodium chloride) complying with EAS 35;
- b) Sugars complying to relevant East African sugar standards
- c) Honey complying with EAS 36; and
- d) Edible oils or fats complying with relevant EAS standards.

4.2 General

Peanut butter shall

- a) be free from shells;
- b) be free from any foreign matter;
- c) have colour characteristic of the variety of peanut used; and
- d) have an aroma and flavour typical of roasted/fried peanut.

4.3 Specific quality requirements

Peanut butter shall comply with the compositional requirements specified in Table 1.

Table 1 — Specific quality requirements for peanut butter

S. no	Characteristic	Requirement	Method of test
i.	Moisture and volatile matter content, %, max.	3.0	ISO 662
ii.	Acid value, mg KOH/g, max.	4.0	ISO 729
iii.	Acid insoluble ash, %, m/m, max.	[1]	ISO 735

5 Food additives

Food additives permitted in CXS 192 may be used in peanut butter within the amounts specified by the Codex standard.

6 Contaminants

6.1 Aflatoxin

Aflatoxin limits for peanut butter shall comply with the limits specified in Table 2.

Table 2 — Aflatoxin limits for peanut butter

S. no	Characteristic	Limit	Method of test
i)	Total aflatoxin content, mg/kg, max.	15	ISO 16050
ii)	Aflatoxin B ₁ , mg/kg	5	

6.2 Pesticide residues

Peanut butter shall conform to those maximum residue limits established by the Codex Alimentarius Commission for this product.

NOTE Where the use of certain pesticides is prohibited by some Partner States, then it should be notified to all Partner States accordingly.

6.3 Other contaminants

Peanut butter shall comply with those maximum limits for other contaminants established in CXS 193.

7 Hygiene

7.1 Peanut butter shall be produced, prepared and handled in accordance with EAS 39.

7.2 Peanut butter shall be free of pathogenic organisms and shall comply with the microbiological requirements specified in Table 3.

Table 3 — Microbiological limits for peanut butter

S. No.	Characteristic	Limits	Method of test
i	E.coli, MPN/gh	absent	ISO 16654
ii	<i>Salmonella spp</i> per 25 g	absent	ISO 6579-1
iii	<i>Staphylococcus aureus</i> , cfu/g	absent	ISO 6888-1

8 Packaging

Peanut butter shall be packaged in food grade containers and sealed in manner to ensure the safety and quality requirements specified in this standard are maintained throughout the shelf life of the product

9 Labelling

9.1 In addition to the requirements of EAS 38 and EAS 803, the name of the product shall be 'Peanut butter

9.2 Nutrition and health claims

Nutrition and health claims may be used in compliance with EAS 804 and EAS 805

10 Sampling

Sampling shall be done in accordance with ISO 5555.

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