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ICS 67.120.30

## **DRAFT EAST AFRICAN STANDARD**

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**Quick frozen prawns or shrimps — 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 875 was prepared by Technical Committee EASC/TC 003, *Fish and fishery products*.



## Quick frozen prawns and shrimps — Specification

### 1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for quick frozen prawns and shrimps.

### 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 952.13, *Arsenic in food — Silver diethyldibocarbamate method*

AOAC 972.23, *Lead in fish — Atomic absorption spectrophotometric method*

AOAC 973.34, *Cadmium in food — Atomic absorption spectrophotometric method*

AOAC 983.20, *Mercury (methyl) in fish and shellfish — Gas chromatographic method*

CXG 50, *General guideline on sampling*

CXC 52, *Code of practice for fish and fishery products*

CODEX STAN 192, *General standard for food additives*

EAS 12, *Drinking (potable water) — Specification*

EAS 38, *Labelling of pre-packaged foods — Requirements*

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

EAS 874, *Processing and handling of prawns or shrimps — Code of practice*

ISO 4833-1, *Microbiology of food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony-count at 30 degrees C by the pour plate technique*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

ISO 6888 (all parts), *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 16649-3, *Microbiology of the food chain — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 3: Detection and most probable number technique using 5-bromo-4-chloro-3-indolyl-β-D-glucuronide*

### 3 Terms and definitions

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

#### 3.1 foreign matter

any undesirable material which is not of prawns or shrimp origin such as sand, stones and metallic chips

#### 3.2 fresh prawns or shrimps

freshly caught prawns or shrimps which have received no preservation treatment other than chilling

#### 3.3

##### prawns

decapods crustacean of the suborder Dendrobranchiata whose second abdominal segment overlap the third”

#### 3.4

##### shrimp

decapods crustacean of the suborder Pleocyemata whose second abdominal segment overlap the first and third”

#### 3.5

##### sound

free from physiological deterioration or adulteration/contamination, that appreciably affects the quality of the prawns or shrimp “

#### 3.6

##### food grade container

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

### 4 Requirements

#### 4.1 General requirements

4.1.1 Raw prawns or shrimps used to prepare quick frozen prawns or shrimps shall:

- a) be clean and sound;
- b) have colour characteristic of the species and habitat; and
- c) be free, black spots, blackening or other abnormal discolouration.

4.1.2 Potable water used during processing of quick frozen prawns or shrimps shall comply with EAS 12.



4.1.3 The product shall be clean, free from foreign matter and practically free from extraneous matter.

4.1.4 The product shall be handled and processed in accordance with EAS 874.

## 4.2 Specific requirements

4.2.1 The product after thawing shall have characteristic fresh appearance and free from off flavour and odour.

4.2.2 The product shall be maintained at a core temperature of -18 °C or lower.

## 5 Presentation

The product may be presented as:

- a) whole - head, shell and tail on;
- b) headless - head removed, shell and tail on;
- c) peeled (tail on) - head removed, shell removed down to the last segment. The shell on the last segment and the tail to be present. Peeled products can be further presented as:
  - i) peeled and deveined - prepared as in c), the back of the peeled segments have been cut open and the vein and/or gut removed; and
  - ii) fantail (split or cutlet) - In addition to the preparations in c), the peeled segments have been split longitudinally through the dorsal axis, laid open and the vein (gut) removed;
- d) peeled (with tail removed) - The head, at the shell including tail have been removed and peeled (with tail removed) and deveined whereby in addition to the preparation as described for peeled (with tail removed), the back has been cut open and the vein and/or gut removed; and
- e) any other forms provided they are adequately described on the label.

## 6 Food additives

Food additives may be used in the preparation of the product in accordance with CODEX STAN 192.

## 7 Hygiene

The product shall be prepared and handled in accordance with EAS 39 and CXC 52 and shall comply with microbiological limits given in Table 1.

**Table 1 — Microbiological limits for quick frozen prawns or shrimps**

S/No.	Type of micro-organism	Limits	Test method
i)	Total viable count, CFU/g, max.	10 <sup>5</sup>	ISO 4833
ii)	<i>Escherichia coli</i> , CFU/g, max.	10	ISO 16649-2
iii)	<i>Salmonella</i> spp. per 25 g	Absent	ISO 6579
iv)	<i>S. aureus</i> CFU/g, max.	10 <sup>3</sup>	ISO 6888-
v)	<i>Vibrio</i> spp./25g	Absent	ISO/TS 21872

## 8 Contaminants

### 8.1 Heavy metals

The product shall comply with the heavy metal limits given in Table 2.

**Table 2 — Heavy metal limits for quick frozen prawns or shrimps**

S/No	Heavy metal	Maximum limit, mg/kg	Test method
ii)	Lead	0.5	AOAC 972.23
iv)	Mercury	0.5	AOAC 983.20

### 8.2 Pesticide and veterinary drug residues

The product shall comply with the maximum residual limits for pesticides and veterinary drug residues established by the Codex Alimentarius Commission.

## 9 Packaging

The product shall be packaged in food grade containers

## 10 Labelling

In addition to the requirements in EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- a) name of the product shall be "Quick frozen prawns or shrimps";  
species name;
- b) the form of presentation (see Clause 5);
- c) net content,;
- d) name and address of the processor, packer or exporter or vendor of the product;
- e) production date;
- f) expiry date;
- g) batch number;
- h) storage conditions;
- i) instruction for use; and
- j) country of origin.

## **11 Sampling**

Sampling shall be done in accordance with CXG 50.

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## **Bibliography**

KS 1285:2012, *Specifications for fresh frozen prawns/shrimps*

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