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DRAFT EAST AFRICAN STANDARD

Meat sausages — Specification

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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.

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 004, *Meat, poultry, game, eggs and related products*.

This **second/third/...** edition cancels and replaces the **first/second/...** edition (US nnn-n:yyyy), which has been technically revised.

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.

Introduction

A paragraph.

The **introduction** is an optional preliminary element used, if required, to give specific information or commentary about the technical content of the document, and about the reasons prompting its preparation. It shall not contain requirements.

The introduction shall not be numbered unless there is a need to create numbered subdivisions. In this case, it shall be numbered 0, with subclauses being numbered 0.1, 0.2, etc. Any numbered figure, table, displayed formula or footnote shall be numbered normally beginning with 1.

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Meat sausages — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for meat sausages 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 972.25, *Lead in Food Atomic Absorption Spectrophotometric Method*

AOAC 2011.04, *Protein in Raw and Processed Meats — Automated Dye-Binding Method*

CAC/GL 50, *General guidelines on sampling*

CAC/MRL 2, *Maximum residue limits for veterinary drugs in food*

CAC/RCP 58-2005, *Code of hygienic practice for meat*

Codex Stan 192, *General standard for food additives*

EAS 12, *Potable water — Specification*

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

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

EAS 955, *Hygienic requirements for the production of packaged meat products*

ISO 936, *Meat and meat products — Determination of total ash*

ISO 1442, *Meat and meat products — Determination of moisture content (Reference method)*

ISO 1443, *Meat and meat products — Determination of total fat content*

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

ISO 6888-1, *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 7937, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of Clostridium perfringens — Colony count technique*

ISO 10272-1, *Microbiology of the food chain — Horizontal method for detection and enumeration of Campylobacter spp. — Part 1: Detection method*

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 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli 0157*

ISO/TS 17728:2015, *Microbiology of the food chain — sampling techniques for microbiological analysis of food and feed samples*

ISO 11290-1 *Microbiology of the food chain Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. Part 1: Detection method*

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 meat

all parts of slaughtered animal that are intended for and have been passed as fit for human consumption by the competent authority in the respective Partner State

3.2 raw meat

meat that has not been subjected to any preserving process other than chilling, freezing, vacuum-wrapping and wrapping in a controlled atmosphere.

3.3 minced meat

boneless meat that has been reduced into particles

3.4 meat preparations

raw meat, including minced meat which has had foodstuffs, seasonings or additives added to it

3.5 food additives

food grade substance not normally consumed as food by itself and not normally used as typical ingredient of food whether or not it has a nutritional value, added to food for technological and organoleptic purposes

3.6 seasonings

food grade substances added to food to modify colour, texture and flavour

3.7 meat products

products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat

3.8 casing

natural or artificial materials used to protect and/or hold sausages

3.9

sausage meat

product of minced meat from animals intended for human consumption blended with or without spices and other seasonings

3.10

sausage

product obtained by stuffing sausage meat or other ingredients like soya protein in casings and which may be fresh, fermented, cooked and/or smoked

3.11

meat content

total amount of lean meat tissues and meat fat in the sausage or sausage meat

3.12

fresh sausages

sausages made from meats that has not been previously cured and require chilling or freezing and thorough cooking before eating

3.13

cooked sausages

sausages made from fresh meats that are fully cooked, intended to be either eaten immediately after cooking or refrigeration

3.14

smoked sausages

sausages that are smoked and require to be refrigerated and cooked thoroughly before eating

3.15

dry sausages

sausages prepared from one or more kinds of fresh, chilled or frozen meat subjected to a controlled air-drying process and cooked thoroughly before eating

3.16

fermented sausages

sausages that have undergone controlled microbiological fermentation and ripening, and are presented as ready to eat

3.17

food grade material

materials that are free from substances that are hazardous to human health and may be permitted to come in contact with food

4 Requirements

4.1 Raw material

4.1.1 Meat

Meat sausages shall be obtained from meat as defined in 3.1.

4.1.2 Curing ingredients

Curing ingredients, if used for sausage manufacturing shall comply with Codex Stan 192.

4.1.3 Water

Water used in the preparation of sausages shall comply with EAS 12.

4.2 Optional ingredients

Optional ingredients listed below may be used in the preparation or manufacture of meat sausages. When used shall comply with the relevant Standards.

- a) other products of animal origin;
- b) edible starch;
- c) cereals and cereal products;
- d) milk and milk products;
- e) sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup);
- f) water soluble, aromatic hydrolyzed protein;
- g) vegetable protein products; and
- h) eggs and egg products.
- i) Spices, herbs and seasonings

4.3 General requirements

4.3.1 Fresh sausages shall be prepared from one or more kinds of fresh, chilled or frozen meat.

4.3.2 Smoked sausages shall be prepared from one or more kinds of fresh, chilled or frozen meat and smoked with only hard wood or other non-resinous materials.

4.3.3 Cooked sausages shall be prepared from one or more kinds of fresh, chilled or frozen meat cooked, seasoned and cured.

4.3.4 Dry/fermented sausages shall be prepared from one or more kinds of fresh, chilled or frozen meat subjected to a controlled air-drying process.

4.4 Specific requirements

Meat sausages shall comply with specific requirements given in Table 1, when tested in accordance with the methods given therein.

Table 1 — Specific requirements for meat sausages

| Parameter | Fresh | Smoked/Cooked | Dry fermented | Test method |
|--|-------|---------------|---------------|--------------|
| Moisture content, %, max. | 65 | 60 | 50 | ISO 1442 |
| Fat, %, max. | 30 | 30 | 30 | ISO 1443 |
| Meat, %, min. | 52 | 60 | 65 | AOAC 2011.04 |
| Total ash, %, max. | 3 | 3 | 3 | ISO 936 |
| [sausages which are manufactured without binders should have a maximum MC of 75% for fresh sausages] | | | | |
| [sausages which are manufactured without binders should have a maximum MC of 65% for | | | | |

cooked sausages]

5 Hygiene

In addition to CAC/RCP 58 meat sausages shall be produced, processed, handled and stored in accordance with EAS 39 and EAS 955.

6 Microbiological limits

Meat sausages shall comply with microbiological limits specified in Table 2, when tested in accordance with the methods given therein.

Table 2 — Microbiological limits for meat sausages

| S/No. | Microorganism | Sausage type | | | Test Method |
|-------|---|-----------------|---------------|---------------|-------------|
| | | Fresh | Smoked/cooked | Dry/fermented | |
| ii | <i>Staphylococcus aureus</i> , cfu/g, max. | 10 ³ | Absent | < 20 | ISO 6888-1 |
| iv | <i>Escherichia Coli</i> O157:H7, per 25 g | Absent | Absent | Absent | ISO 16654 |
| v | <i>Salmonella</i> , per 25 g, max. | Absent | Absent | Absent | ISO 6579 |
| vi | <i>Clostridium perfringens</i> , cfu/g | Absent | Absent | Absent | ISO 7937 |
| vii | <i>Listeria monocytogenes</i> , per 25 g | Absent | Absent | Absent | ISO 11290 |
| viii | <i>campylobacter</i> in 25 g | Absent | Absent | Absent | ISO 10272-1 |

7 Food additives

Food additives if used in meat sausages shall comply with Codex Stan 192.

8 Contaminants

8.1 Heavy metals

Meat sausages shall not contain Lead (Pb) in amounts exceeding 0.1 mg/kg, when tested in accordance with AOAC 972.25.

8.2 Veterinary drug residues

Meat sausages shall comply with the maximum drug residue limits specified in CAC/MRL 2.

8.3 Pesticide residues

Meat sausages shall comply with the maximum pesticide residue limits as specified by the Codex Alimentarius Commission.

8.4 Aflatoxin

Total aflatoxin in meat sausages may be tested on request by the relevant authority. When tested in accordance with ISO 16050, values shall not exceed 10 µg/kg while aflatoxin B1 shall not exceed 5 µg/kg.

9 Packaging and Labelling

9.1 Packaging

Meat sausages shall be packaged in food grade containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

9.2 Labelling

In addition to the requirements given in EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly labelled.

- a) name, type of meat and product thereof, for example, "fresh meat sausage";
- b) list of ingredients;
- c) name of the manufacturer and physical address;
- d) country of origin;
- e) batch or code number;
- f) net weight in metric units;
- g) date of production;
- h) storage condition; and
- i) expiry date.
- j) Allergen declarations

10 Weights and measures

Meat sausages shall be packaged in accordance with the weights and measures legislation of respective Partner States.

11 Sampling

Sampling of meat sausages shall be in accordance with the provisions of CAC/GL 50 for general sampling and ISO/TS 17728 for microbiological analysis

Bibliography

- [1] EAS 954:2020 Meat Sausages — *Specifications*

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