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DRAFT EAST AFRICAN STANDARD

Edible natural casings— 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. 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 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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Edible natural casings — Specification

1 Scope

This Draft East African Standard specifies the requirements sampling and test methods for edible natural casings fit for human consumption. Edible natural casings shall be derived from gazetted food animals in the EAC partner states and presented as wet, dried and/or salted dried

This standard does not cover the casing from cellulose and collagens

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.

CD-ARS 1287, *Transportation of meat and meat products — Requirements*

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

Codex Stan 192, *General standard for food additives*

CAC/GL 50, *General guidelines on sampling*

CAC/RCP 58, *Code of hygiene practice for meat*

EAS 38, *Labelling of prepackaged foods — Specification*

ISO 6579, *Microbiology of food and animal feeds — Horizontal method for detection, enumeration and serotyping of Salmonella, Enumeration by a miniaturized most probable number technique*

ISO 6888-1, *Microbiology of food and animal feeds — Horizontal method for enumeration of Coagulase-positive staphylococci. (Staphylococcus aureus and other species), Detection and MPN technique for low numbers*

ISO 7251, *Microbiology of food and animal feeds — Horizontal method for detection, enumeration of presumptive Escherichia coli – Most probable number technique*

ISO 21527-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1, Colony count technique in products with water activity greater than 0.95*

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 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 °C by the pour plate technique*

ISO 4833-2, *Microbiology of the food chain – Horizontal method for the enumeration of microorganisms – Part 2: Colony count at 30 °C by the surface plating technique*

EAS 12, *Potable water — Specification*

EAS 35, *Fortified food grade salt — Specification*

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

round

animal casings derived from the small intestines of cattle, sheep, goats and pigs

3.2

middles

animal casings derived from large intestines of cattle and pigs

3.4

bungs

animal casing prepared from the caecum (beef bung and pig bung)

3.5

bladders

animal casings prepared from the urinary bladders of pigs and cattle

3.6

weasands

animal casing prepared from the mucosa of oesophagus of cattle

3.7

runners

animal casings prepared from small intestines of cattle

3.8

nodule

small rounded structure

3.9

cicatrice

scar of healed-up wound.

3.10

domestic

small grease spot in the casing.

3.11

kink

twisted loop in the casing

3.12

rust

black spot caused by putrefaction due to bacterial or fungal action

3.13

casing

material that encloses the filling of a sausage

4 Requirements

4.1 General requirements

Edible natural casings shall;

- a) be of uniform natural colour and free from defects like holes, mucus, dung, slime, blisters, lacerations, nodules.
- b) The casing wall shall be free from parasitic infestation and from cicatrix.
- c) The casings shall be free from domestics,
- d) The casings shall be free from moulds or fungus infestation.
- e) The casings shall be free from salt burns and rust.
- f) be processed of potable water complying with EAS 12.
- g) be strong enough to resist the pressure produced by filling them with sausage mix
- h) be permeable to water vapour and gases, thus allowing fillings to dry
- i) absorb smoke for additional flavour and preservation
- j) expand or shrink firmly attached to the sausage mix
- k) be closed at the ends by tying or clipping
- l) free from foreign matter and odour
- m) Dull colour: (greyish or greenish instead of white or milky) due to defective cleaning.
- n) Nodules: due to esophagostoma (a round worm) in the intestines of sheep, goat and pigs
- o) Holes and lacerations: caused by negligence or rough handling of guts during processing.
- p) Salt burns: due to long storage of guts in the salt or packed loosely leaving the air inside. Such patches may also develop due to defective salt, which has calcium and magnesium ions.
- q) Defective grading like cicatrices, domestics, kink and rust
- r) be free from scars

5 Contaminants

5.1 Veterinary Drug Residues

Edible natural casings shall comply with maximum residue limits for veterinary drugs in accordance with CX/MRL 2

5.2 Pesticide residues

Edible natural casings shall comply with maximum pesticide residues in accordance with the Codex Alimentarius pesticide residues database

6 Hygiene

Edible natural casings shall be handled, stored and transported following hygienic practices in accordance with CAC/RCP 58, EAS 39 and EAS 955

6.1 Microbiology

Edible natural casings shall comply with microbiological limits specified in Table 3, when tested in accordance with the test methods given therein

Table 3 — Microbiological requirements for edible natural casings

S/No	Microorganism	Limits	Test method
i.	<i>Salmonella spp</i>	Absent	ISO 6579
ii.	Yeast and mould, cfu/g, max.	10 ²	ISO 21527-2
iii.	<i>E. coli</i> , O157: H7cfu/g, max.	10 ² /absent	ISO 16654
iv.	<i>Staphylococcus aureus</i> , cfu/g, max	10 ³	ISO 6888-1

7 Food Additives

Food additive if used in edible natural casings shall be in accordance with Codex Stan 192

8 Packaging and Labelling

8.1 Packaging

Edible casings shall be packaged in food grade material which can safeguard the quality safety and integrity of the products.

Edible natural casings may be packaged using the following methods in order to preserve the quality, extend shelf life and add the aroma. Any other method may also be used,

- a) Dry salt packed: Excess moisture is removed from the casings and packed in a semi-dry state. This type of packaging is usually appropriate for long distance travel and/or prolonged storage at ambient temperatures.
- b) Slush or pre-flushed packed: Casings are packaged in a water/salt mixture. The casings are very soft and flexible and do not require flushing prior to stuffing sausage.
- c) Pre-tube packed: Each strand of natural casing is shirred on a tube to allow one-step loading of the casings directly onto the stuffing horn

8.2 Labelling

In addition to the requirements of EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly marked.

- a) Common name of the product to be declared on the label as "Edible natural casing"
- b) animal species from which the Edible natural casing was derived e.g 'cattle, goat, sheep and pig
- c) Net contents by weight ('System International') units;
- d) Name and physical address of the manufacturer/distributor;
- e) Country of origin;
- f) Lot /batch identification;
- g) best before/use by date;
- h) Storage conditions
- i) Names of the ingredients used
- j) Packaging date/manufacturer date.

Note 2

Natural casings shall be stored in air tight containers and refrigerated (temperatures of between zero and four degrees Celsius)

9 Sampling

Sampling shall be carried out in accordance with CAC/GL 50.

Bibliography

US 1866: 2018, Edible natural casings – Specifications

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