

DEAS 1266:2025

ICS 67.220.10



DRAFT EAST AFRICAN STANDARD

Food seasoning mixture — Specification

Draft for Comments Only

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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 006, *Spices, condiments and culinary herbs*

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Food seasoning mixtures — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for food seasoning mixtures intended for human consumption.

This standard does not cover dehydrated soups, broths, masalas and/or spices and herb mixtures.

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.

CODEX STAN 192, *Codex general standard for food additives*

EAS 38, *Labelling of pre- packaged foods — General requirements*

EAS 39, *General principles for food hygiene*

ISO 928, *Spices and condiments — Determination of total ash*

ISO 939, *Spices and condiments – Determination of Moisture content — Entrainment method*

ISO 930, *Spices and condiments — Determination of acid insoluble ash*

ISO 948, *Spices and condiments — Sampling*

ISO 6633, *Fruits ,vegetables and derived products — Determination of lead content — Flameless atomic absorption Spectrometric Method*

ISO 6634, *Fruits, Vegetables and derived products — Determination of arsenic content — Silver diethyldithiocarbamate spectrophotometric method*

ISO 6637, *Fruits, vegetables and derived products — Determination of mercury content — Flameless atomic absorption method*

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 7521, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique*

ISO 7954-1, *Microbiology of food and animal feeding stuffs — General guidance for enumeration of yeasts and moulds — Part 8: Colony count technique at 25 degrees C*

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 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

food seasoning mixture

product presented in powder form or moulded into cubes or other forms whose aim is to enhance colour, taste, flavour and / or thickness of a food preparation intended for human consumption

3.2

Extraneous matter

vegetative matter associated with the plant from which the product originates but not accepted as a part of the final product.

3.3

foreign matter

Any visible/detectable objectionable foreign matter or material not usually associated with the natural component of the spice plant such as sticks, stones, burlap bagging, metal, etc.

3.4

meat extract

concentrated broth prepared through controlled evaporation of an aqueous solution of white or red meat

3.4

soy extract

Is a soy Protein Concentrate derived from soybean by a specific processing step employed to reduce or remove non-protein constituents (water, oil, and carbohydrates).

3.5

yeast extract

Is the water-soluble components of the yeast cell, primarily comprises of amino acids, peptides, carbohydrates, and salts and produced through the hydrolysis of peptide bonds by the naturally occurring enzymes present in edible yeasts or by the addition of food-grade enzymes.

3.6

Lactose

is a disaccharide sugar composed of galactose and glucose that is found in milk.

3.7

compacted form seasoning mix

a seasoning mix in which salt is the major constituent.

3.8

non-compacted form seasoning mix

a seasoning mix in which salt is not the major constituent

4 Requirements

4.1 Permitted ingredients

Ingredients for food seasoning mixtures shall comply with the relevant East African Standards.

This may include:

- a) spices and herbs;
- b) edible starches. (Bulking agent);
- c) white and/or red meat extracts;
- d) dried vegetables;
- e) yeast extract;
- f) edible fat/vegetable oils;
- g) edible salt;
- h) wheat flour;
- i) Sugars;
- j) cheese powder; and
- k) vinegar powder.

4.2 General requirements

Food seasoning mixture shall:-

- be free from dirt, foreign and extraneous matter;
- have no rancid or musty odour or flavour;
- free from insect infestations; and
- practically free from moulds.

4.3 Specific requirements

Food seasoning mixtures shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for seasoning mixtures

S/N	Characteristic	Maximum limit	Test method
i.	Moisture content, % m/m	10	ISO 939
ii.	Total ash, % (m/m dry weight basis) a) Compacted form	60 ^a	ISO 928

	b) Non-compacted form	27	
iii.	Acid insoluble ash, % m/m	3.0	ISO 930
^a The ash content is high due to the fact that salt is a major ingredient.			

5 Food additives

Food additives in the food seasoning mixtures shall comply with CXS 192.

6 Hygiene

6.1 Food seasoning mixtures shall be produced and handled in accordance with EAS 39.

6.2 Food seasoning mixtures shall comply with the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for food seasoning mixtures

S/N	Type of micro-organism	Maximum counts	Test method
i.	Yeasts and moulds, cfu/g	10 ⁴	ISO 7954-1
ii.	<i>Escherichia coli</i> , cfu/g	Absent	ISO 7521
iii.	<i>Staphylococcus aureus</i> , cfu/g	10 ²	ISO 6888-1
iv.	<i>Clostridium perfringens</i> , cfu/g	Absent	ISO 15213-2
v.	<i>Salmonella spp</i> in 25g	Absent	ISO 6579-1
vi.	Total viable count, CFU/g,	10 ⁵	ISO 4833-1

7 Contaminants

7.1 Pesticide residues

Food seasoning mixtures shall comply with maximum limits residues set by Codex Alimentarius Commission.

7.2 Heavy metals

Food seasoning mixtures shall comply with the heavy metal limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Heavy metal limits in food seasoning mixtures

S/N	Metal contaminant	Maximum limit mg/kg (ppm)	Test method
i.	Lead	1.0	ISO 6633
ii.	Arsenic	0.5	ISO 6634
iii.	Mercury	0.1	ISO 6637

7.3 Mycotoxins

Food seasoning mixtures shall not contain more than 10 ppb total aflatoxin, and 5 ppb for Aflatoxin B₁ when tested accordance with ISO 16050.

8 Packaging

Food seasoning mixtures shall be packed in food grade containers that secure the integrity and safety of the product.

9 Labelling

In addition to the requirements of EAS 38 and EAS 803, the container shall be legibly and indelibly labelled with the following information:

- a) the common name of the product as “Food Seasoning Mixture” or “Seasoning Mix;
- b) the form of presentation, either in powdered form or in cubes or other forms;
- c) list of ingredients used in the descending order;
- d) net content in SI units;
- e) name and physical address of manufacturer/packer
- f) batch or code number;
- g) nutritional information;
- h) the date of manufacture and expiry date;
- i) instruction for storage and use; and
- j) country of origin.
- k) declaration of any known allergen;
- l) declaration of lactose if used

10 Sampling

Sampling for food seasoning mixtures shall be done in accordance with ISO 948.

