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DRAFT EAST AFRICAN STANDARD

Vanilla [*Vanilla fragrans* (Salisbury) Ames] — 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 006, *Spices, condiments and culinary herbs.*

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Vanilla [*Vanilla fragrans* (Salisbury) Ames] — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for vanilla belonging to the species Vanilla fragrans (Salisbury) Ames, syn. Vanilla planifolia Andrews.

This standard is applicable to vanilla in pods, bulk, cut or in the form of powder. It is not applicable to vanilla extracts.

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, General Standard for Food Additives

CXS 193, General standard for contaminants and toxins in food and feed

EAS 38, Labelling of pre-packaged foods — Specification

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

EAS 803, Nutrition labelling — Requirements

EAS 804, Claims on foods — General requirements

ISO 948, Spices and condiments — Sampling

ISO 4833-1, Microbiology of the food chain — Horizontal method for the enumeration of micro-organisms — Part 1: Colony-count at 30 °C — Pour plate technique

ISO 6579, Microbiology of food and animal feeding stuffs — Part 6: Horizontal method for the detection of Salmonella spp.

ISO 7251, Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique

ISO 16050, Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B_1, B_2, G_1 and G_2 in cereals, nuts and derived products

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 3493, Vanilla — Vocabulary.

ISO 5565-2, Vanilla [Vanilla fragrans (Salisbury) Ames] — Part 2: Test methods.

3 Terms and definitions

For the purposes of this standard the terms and definitions given in ISO 3493 apply.

4. Requirements

4.1 General requirements

4.1.1 Vanilla pods

Vanilla pods shall:

— have the characteristics corresponding to their qualitative category (see subclause 4.6);

— have undergone a suitable treatment with a view to developing their flavour;

— be dark chocolate brown to reddish in colour.

The vanilla pods may be naturally frosted, due to the development on their surface of crystals of natural vanillin exclusively, and may have a mark at the bottom one-third of their length.

They shall not:

— have undergone any treatment which could induce a change in their natural vanillin content or in the content of any other constituent of the flavour;

— be moth-eaten, mouldy, creosoted, "poiquées" (blistered) or oxidized;

— have an odour which is not typical of vanilla.

4.1.2 Cut vanilla

Cut vanilla shall:

— be prepared from vanilla pods meeting the requirements specified in 4.1.1;

— be sound and of good specific flavour;

— be dark chocolate brown to reddish in colour.

4.1.3 Vanilla in bulk

Vanilla in bulk shall:

— be obtained from vanilla pods meeting the requirements specified in 4.1.1;

— be sound and of good specific flavour;

— be dark chocolate brown to reddish in colour.

Pods or pieces are generally wooded, and may have several large stains.

4.1.4 Vanilla powder

Vanilla powder shall:

— be obtained from vanilla pods meeting the requirements specified in 4.1.1;

— be sufficiently fine to pass through a sieve of aperture size 1,25 mm;

— be dark chocolate brown to reddish in colour;

— have the natural and very marked flavour of vanilla.

It shall not:

— have undergone any treatment which could induce a change in its natural vanillin content or in the content of any other constituents of the flavour;

— contain any extraneous matter;

— have a musty or creosote odour, or any other odour which is not typical of vanilla.

4.2 Classification of vanilla pods

4.2.1 Category 1

4.2.1.1 A_1 Non-split

This category comprises pods which are whole, sound, supple and full, of typical flavour, of uniform dark chocolate brown to reddish colour, and without any stain other than the mark.

4.2.1.2 B_1 Split

This category comprises pods of the same characteristics as those of category A_1, but split.

4.2.2 Category 2

4.2.2.1 A_2 Non-split

This category comprises pods which are whole, sound, supple and full, of typical flavour, of uniform dark chocolate brown to reddish colour, and which may have a few stains, the total length of which does not exceed one-third of the length of the pod.

4.2.2.2 B_2 split

This category comprises pods of the same characteristics as those of category A_2, but split.

4.2.3 Category 3

4.2.3.1 A_3 Non-split

This category comprises pods which are whole, sound, more or less supple, of typical flavour, of reddish colour and which may have numerous stains, the total length of which does not exceed half the length of the pod, as well as a few red filaments which do not exceed one-third of the length of the pod.

4.2.3.2 B_3 split

This category comprises pods of the same characteristics as those of category A_3, but split.

4.2.4 Category 4

4.2.4.1 A_4 Non-split

This category comprises pods which are whole, sound, dry or wooded, of typical flavour, reddish in colour and which may have several stains, the total length of which does not exceed half the length of the pod.

4.2.4.2 B_4 split

This category comprises pods of the same characteristics as those of category A_4, but split.

4.3 Specific requirement.

Vanilla shall comply with the specific requirements given in Table 1.

Table 1 — Specific requirements for vanilla

Characteristic	Requirements						Reference test method
	Vanilla pods				Cut vanilla and bulk vanilla	Vanilla powder	
	Categories						
	1	2	3	4			
Moisture content, %, max.	38	38	30	25	30	20	ISO 5565-2
Vanillin content	1.6 – 2.4						
NOTE Pods whose vanillin content is less than 1,6 % can be considered to have resulted from faulty processing. On the other hand, those whose vanillin content is greater than 2,4 % should be subjected to more intensive testing because of the possibility of adulteration by the addition of synthetic vanillin.							
Acid insolulube and total ash parameter tested for vanilla powder with the limits 1.5max and 6.0 max, respectively							

5. Food additives

5.1 Vanilla shall be free from added food additives and flavourings.

5.2 Anticaking agents listed in Table 3 of the General Standard for Food Additives CXS 192 are acceptable for use in powdered vanilla.

6. Contaminants

6.1 Pesticide residues

Pesticide residues in vanilla shall not exceed maximum residue limit as established by the Codex Online Guideline for pesticide residue in food.

6.2 Heavy metals

Heavy metals in vanilla shall not exceed maximum residue limits as stipulated in CXS 193.

6.3 Aflatoxin limits

Vanilla shall not contain more than 10 ppb total aflatoxin when tested accordance with ISO 16050.

7. Hygiene

Vanilla shall be prepared and handled in a hygienic manner in accordance with EAS 39 and shall comply with the microbiological limits stipulated in Table 2 when tested in accordance with the methods specified therein.

Table 2 — Microbiological limits for vanilla

S/No.	Microorganism	Limit	Test method
i.	Total plate count, cfu/ml, max.	10^4	ISO 4833-1
ii.	Yeast and moulds cfu/g, max.	10^2	ISO 21527-2
iii.	*Salmonella spp* per 25 g, max.	Absent	ISO 6579
iv.	*Escherichia coli,* MPN/g, max.	Absent	ISO 7251

8. Packaging

Vanilla shall be packaged in food grade packaging material that secures the integrity and the safety of the product.

9. Labelling

In addition to the requirements of EAS 38, EAS 803 and EAS 804 each container shall be legibly and indelibly labelled with thefollowing information:

i. common name of the product; Vanilla;
ii. form of presentation;
iii. brand name or trade name if any;
iv. name, physical location and address of manufacturer/packer;
v. net weight in metric units;
vi. date of manufacture/packing;
vii. year of harvest, if applicable;
viii. batch identification number/code;
ix. best before date;
x. country of origin;
xi. storage conditions; and
xii. any other information required by the purchaser

10. Sampling

Sampling shall be carried out in accordance with the method specified in ISO 948. Each laboratory sample shall have a minimum mass of 100 g.

In the case of vanilla pods, the pods taken as increments shall be representative of the packets contained in the packages chosen for sampling.

The sample shall be stored in an airtight container, away from any source of heat and shall be analyzed immediately on reception.

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Bibliography

[1] *ISO 5565-1:1999 Vanilla [Vanilla fragrans (Salisbury) Ames]Part 1: Specification*

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