

DRAFT EAST AFRICAN STANDARD

Icing sugar — 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.

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 019 *Sugar and sugar products*

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Icing sugar — Specification

1 Scope

This draft East African standard specifies the requirements, sampling and test methods for icing sugar 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.

EAS 5, *Refined sugar — Specification*

CODEX STAN 192, *General standard for food additives*

CAC/GL 50 *General guidelines on sampling*

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

EAS 39, *Food processing units — Code of hygiene*

ICUMSA Method GS 2/1/3/9-15, The Determination of Sugar Moisture by Loss on Drying – Official

ICUMSA Method GS 2/9-6, The Determination of Reducing Sugars in White Sugar and Plantation White Sugar by the Modified Ofner Titrimetric Method – Official

ICUMSA Method GS 2/3-10, The Determination of White Sugar Solution Colour – Official

ICUMSA Method GS 2/3-17, The Determination of Conductivity Ash in Refined Sugar Products and in Plantation White Sugar – Official

ICUMSA Method GS 1-16, The Determination of Starch in Raw Sugar by a Modified BSES Method – Official

ICUMSA GS 2/3-35, The Determination of Sulphite in Refined Sugar Products excepting Brown Sugars by an Enzymatic Method – Official The Determination of Sulphite in Brown Sugars – Tentative

ICUMSA Method GS 2/3-1, The Braunschweig Method for the Polarisation of White Sugar by Polarimetry

ISO 4833-2, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of microorganisms – Colony-count technique at 30°C

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

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

Icing sugar –

finely pulverized refined sugar, which may include an anti-caking agent to prevent clumping

3.2

extraneous matter

includes foreign matter like chaff, stones, soil particles dust, dirt or any other physical foreign matter

4 Requirements

4.1. General requirement

Powdered (icing) sugar shall be;

- a) Processed from refined white sugar that conforms with EAS 5
- b) micro-crystalline free-flowing powder;
- c) white in colour;
- d) free from dirt or other extraneous matter; and
- e) free from foreign odour and taste
- f) have a characteristic flavour;
- g) be free from any foreign flavour and odour;
- h) be free from traces of pests, rodents and their derivatives; and
- i) be free from any foreign matter.

4.2 Specific requirements

When tested in accordance with the referenced test methods, icing sugar shall comply with the specific requirements specified in Table 1.

Table 1—Specific requirements for Icing Sugar

S No	Characteristic	Requirement	Test method
i	Moisture -, % by mass, Max.	0.1	ICUMSA GS2-15(2007)
ii	Polarization, °Z, min.	(99.7)	ICUMSA GS2-1(2022)
iii	Reducing sugar, % by mass, Max.	0.04	ICUMSA GS2-6 (2011)
iv	Colour in ICUMSA units, Max.	60	ICUMSA GS2-10(2024)
v	Conductivity ash, % by mass, Max.	0.04	ICUMSA GS2-17(2011)
vi	Starch (moisture free), % by mass, Max.	(5)	ICUMSA GS1-16(2013)
vii	Sulphur dioxide, mg/kg, Max.	0.5	ICUMSA GS2-35(20240)
viii	Impurity undissolved in water, %/m, max.	(0.5 (5000 mg/Kg))	ICUMSA Method GS 2/3-19
ix	Acid insoluble ash	Xxx	xxxx

5 Food additives

Food additives, when used in icing sugar shall comply with CXS 192

6 Hygiene

6.1. Icing sugar shall be processed and handled in accordance with EAS 39.

6.2. Icing sugar shall not exceed the microbiological limits given in Table 2 when tested in accordance with the test method specified therein.

Table 2 — Microbiological limits for Icing sugar

S/No	Microbiological parameter	Requirements	Test method
i	Total Plate Count, cfu/g, max.	10 ⁵	ISO 4833-2
ii	Yeast and moulds, cfu/ g, max.	50	ISO 21527-2
iii	<i>E.coli</i> , cfu/g	absent	ISO 7251
iv	Salmonella, per 25 g	absent	ISO 6579

8 Contaminants

8.1. Heavy metals

Icing sugar shall not exceed maximum heavy metal limits established by the Codex Alimentarius Commission.

8.2. Pesticides residues

Icing sugar shall comply with those maximum pesticide residue limits established by the Codex Pesticide Online Database.

9 Packaging

Icing sugar shall be packaged in food grade materials that ensure product safety and integrity.

10 Labelling

In addition to the labelling requirements in EAS 38, packages of product shall be labelled legibly and indelibly with the following information:

- a) The name of the product "icing sugar"
- b) List of ingredients
- c) Net contents: The net contents shall be declared by weight in metric units ('system international')
- d) Name and Address of the manufacturer, packer, distributor, importer, exporter or vendor of the
product shall be declared.
- e) Country of Origin
- f) Manufacturing date
- g) Expiry date
- h) Storage conditions as "Store in a cool dry place away from contaminants"
- i) Instructions on disposal of used package;

11. Sampling

Sampling shall be done in accordance with CXG 50.

EAS nnnn: yyyy