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DRAFT EAST AFRICAN STANDARD

Meat soup stock— 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 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 soup stock — Specification

1 Scope

This draft EAS standard prescribes the requirements, sampling and test methods for food grade meat Soup stock derived from food animals 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*

CXM 2, *Maximum residue limits (MRLs) and risk management recommendations (RMRs) for residues of veterinary drugs in foods*

CXG 50 *General guidelines on sampling*

EAS 39, *General principles of food hygiene -Code of practice.*

ISO 6579-1, *Microbiology of food and feeding stuffs – Horizontal method for detection of Salmonella spp.*

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

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 – Amendment 1: Inclusion of precision data*

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

ISO 7251, *Microbiology of food and feeding-stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia Coli – Most Probable Number Technique*

ISO 11290-1, *Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of Listeria monocytogenes – Part 1 – Detection method*

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

ISO 17604 *Microbiology of the food chain – Carcass sampling for microbiology analysis*

ISO 10272-1:2006 *Microbiology of food and animal feeding stuffs – Horizontal method for detection and enumeration of Campylobacter spp. – Part 1: Detection method*

Codex Stan 193 – *Codex general standard for contaminants and toxins in food and feed.*

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 soup stock

savoury liquid in which meat/bones have been simmered presented as ready to eat/drink

4 Requirements

4.1 General requirements

4.1.1 Meat soup stock shall be prepared, handled and stored in accordance with EAS 39 and CAC/RCP 58. Quality of water used for processing shall comply with EAS 12.

4.1.2 Meat soup stock shall comply with the following requirements:

- a) The texture of the product shall be short that is not stringy.
- b) The consistency shall be firm.
- c) When 3 g of the Meat soup stock is dissolved in 300ml of boiling water in a white porcelain beaker, when allowed to cool to 55-60°C shall:
 - i. be clear;
 - ii. be light brown to brown in colour;
 - iii. have a characteristic meat flavour with no abnormal taint; and
 - iv. have a characteristic meat taste, free from bitterness, scorching, acidity, gluyness, astringency and off flavours.
 - v. contain very little or no pan scale,
 - vi. e) have no visible surface fat, and
 - vii. f) be opalescent and not turbid

4.2 Ingredients requirements

4.2.1 Essential Ingredients

Meat soup stock shall be made from wholesome, meat, bones, derived from carcass and heads, free from objectionable odours.

4.2.2 optional ingredients

If salt used shall comply with EAS 35 and flavours when used shall comply with CXS 192.

4.3 Quality requirements

Meat soup stock shall comply with specific requirements stipulated in the Table 1

Table 1: Specific Requirements for Meat soup stock

S/N	Characteristics	Requirements	Method of tests
1	Total solids, % m/m, Min	70.0	Appendix A
4	Chloride (as NaCl) content, % m/m, Max	10	ISO 1841-1
5	Fat, % m/m, Max	1	ISO 1443
	Nitrogen %m/m, Min	8	ISO 937

5 Hygiene

5.1 Meat soup stock shall be prepared and handled under strict hygienic conditions according to EAS 39

5.2 Meat soup stock shall not contain microbiological count more than the requirements prescribed in Table 2.

Table 2: Microbiological limits for Meat soup stock

S/N	Characteristics	Limits	Test methods
1	<i>Escherichia coli</i>	absent	ISO 16449
2	<i>Staphylococcus aureus</i> , cfu/g, Max	absent	ISO 6888-1
3	<i>Salmonella</i> spp per 25g	absent	ISO 6579-1
6	<i>Listeria monocytogenes</i> per 25g	absent	ISO 11290-1
7	Yeast and mould, g, max	50	ISO 21527-1

6.0 Contaminants

6.1 Heavy metal

Meat soup stock shall comply with maximum limits for heavy metals as specified the Codex Alimentarius Commission

6.2 Pesticides residues

Meat soup stock (beef) shall comply with maximum pesticide residue limits established by the Codex Alimentarius Commission.

6.3 Veterinary drug residues

Meat soup stock (beef) shall comply with the maximum veterinary drugs residue limits given in CXM 2

7 Meat identification

The identification/isolation of meat species shall be done according to ISO/TS 20224

8 Packaging and labelling

8.1 Packaging

Meat soup stock (beef) shall be packaged in food grade containers that will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product

8.2 Labelling

In addition to the requirements given in EAS 38, Meat soup stock shall be legibly and indelibly labelled with the following information:

- a) Name of the product as Meat soup stock
- b) Name of the animal from which the product is derived
- c) Name and address of manufacturer/importer/distributor;
- d) Batch or code number;
- e) Net weight, in metric units
- f) Date of date of manufacturer;
- g) Best before date;
- h) Storage conditions;
- i) Country of origin;
- j) instructions for use
- k) List of ingredients in ascending order
- l) allergens declaration

8.3 The labelling, promotion and presentation of the product shall meet the requirements of EAS 804 and EAS 805

9 Sampling

Sampling shall be carried out in accordance with CAC/GL 50. For microbial analysis samples shall be carried out in accordance with ISO 17604

APPENDIX A

(Normative)

DETERMINATION OF TOTAL SOLIDS

A-1. APPARATUS

A-1.1 Flat – Bottom Dishes – of nickel or other suitable material and with cover. Dishes should not be affected by boiling water. They may be 7 to 8 cm in diameter and not more than 2.5 cm deep. They should be provided with short glass stirring rods having a widening flat end.

A-1.2 Well-Ventilated Oven – maintained at 100 °C ±2 °C.

A-2 PROCEDURE

A-2.1 Weigh accurately about 5g of the sample into a flat-bottom glass or aluminium dish (with a cover) previously dried and weighed. Heat the dish containing the material after uncovering in an oven maintained at 100 °C±2 °C for about 5 hours. Cool in a desiccator and weigh with the cover on. Repeat the process of drying, cooling and weighing at half-hourly intervals, until the difference between two consecutive weighing is less than 2 mg. Record the lowest weight.

A-3 CALCULATION

A-3.1 Total solids, percent by weight =
$$\frac{100(W_2 - W)}{(W_1 - W)}$$

Where;

W_2 = Weight in g of dried sample with the dish,

W = Weight in g of empty dish, and

W_1 = Weight in g of sample with the dish.

APPENDIX B
(Normative)

METHOD FOR DETERMINATION OF MATTER INSOLUBLE IN WATER AND ETHER

B-1. Weigh about 2.0g of sample into a 250 mL beaker. Add 125 mL of hot distilled water. Dissolve the sample completely and keep for boiling on a hot plate. Continue boiling for one minute. Filter through dried, weighed filter paper No. 54. Give 2-3 washings with hot water. Dry the filter paper in an oven at a temperature 105 °C for 2 hours. Transfer the dried paper into a desiccator, cool and weigh.

B-2. Calculation:

Matter insoluble in water and ether, percent by mass = $\frac{\text{Mass of residue}}{\text{Mass of sample}} * (100 - \text{percentage of fat})$

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Bibliography

TZS: 2018, *Meat extracts (beef) food grade — Specification*

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