

Cider and perry — Specification

KENYA BUREAU OF STANDARDS (KEBS)

Head Office: P.O. Box 54974, Nairobi-00200, Tel.: (+254 020) 605490, 602350, Fax: (+254 020) 604031
E-Mail: info@kebs.org, Web: <http://www.kebs.org>

Coast Region

P.O. Box 99376, Mombasa-80100
Tel.: (+254 041) 229563, 230939/40
Fax: (+254 041) 229448

Lake Region

P.O. Box 2949, Kisumu-40100
Tel.: (+254 057) 23549, 22396
Fax: (+254 057) 21814

Rift Valley Region

P.O. Box 2138, Nakuru-20100
Tel.: (+254 051) 210553, 210555

KS 618: 2007

Foreword

This Kenya Standard has been prepared by the Technical Committee on, Alcoholic Beverages under the guidance of the Food Industry Standards Committee and it is in accordance with the procedures of the Kenya Bureau of Standards.

This standard stipulates the requirements for all types of cider and perry currently made in the Kenyan market and imported. The standard specifies the types of food additives that could be applied during the manufacture of the product.

This standard has been revised to incorporate the limit of ethyl alcohol, fill of container, packaging material requirements, hygienic requirements, heavy metal and other contaminants clauses.

Besides enhancing fair trade practices of the product, the standard incorporates the quality requirements for the cider and perry provided for sale in the market.

In the preparation of this standard, reference was made to the following documents:

Food, Drugs and Chemical Substances Act, Cap. 254 of the Laws of Kenya.

Public Health Act, Cap. 242 of the Laws of Kenya.

Code of Practice for British Cider and Perry, 1980.

Acknowledgement is hereby made for the assistance derived from these sources.

Cider and perry — Specification

1 Scope

This Kenya Standard prescribes the requirements for cider and perry.

2 Definitions

For the purposes of this standard, the following definitions shall apply:

2.1

cider

the beverage obtained by the partial or complete fermentation of the juice of apples or a mixture of the juice of apples and pears with or without the addition of potable water, sugars or concentrated apple or pear juices provided not more than 25 % of the juice shall be pear juice

2.2

perry

the beverage obtained by the partial or complete fermentation of the juice of pears or a mixture of the juice of pears and apples, with or without addition of potable water, sugars or concentrated pear or apple juices provided not more than 25 % of the juice used shall be apple juice

3 General requirements

- 3.1 Cider and perry shall be free from any ingredients injurious to health.
- 3.2 Cider and perry shall have the characteristic aroma and taste of its type.
- 3.3 Cider and perry shall not develop any turbidity on being diluted with potable water.
- 4 Cider and perry shall comply with the limits given in Table 1.

Table 1 — Quality requirements limits for cider and perry

| SL No. | Characteristics | Requirements | Test method |
|--|--|--------------|----------------------|
| i) | Ethyl alcohol content, % by v/v | 3.0 - 9.0 | KS 610 ^{a)} |
| ii) | Volatile acidity (expressed as acetic acid), g per L, max. | 1.4 | " |
| iii) | Total solids, % m/v | 2.0 - 2.5 | " |
| iv) | Total ash, % m/v | 0.1 - 0.2 | " |
| v) | Acidity (as malic acid) | 0.30 - 0.5 | " |
| ^{a)} Methods of test for alcoholic beverages (wines, spirits and brandies). | | | |

- 5 Cider and perry shall comply with the limits given in Table 2.

Table 2 — Heavy metals and other contaminants limits

| SL No. | Characteristic | Requirement ppm, max. | Test method |
|--------|----------------|-----------------------|-------------|
| i) | Fluoride | 2 | KS 610 |
| ii) | Arsenic | 0.1 | " |
| iii) | Zinc | 5 | " |
| iv) | Iron content | 2 | " |
| v) | Copper content | 2 | " |
| vi) | Lead content | 0.1 | " |

6 Hygiene

Cider and perry shall be manufactured in premises built and maintained under hygienic conditions complying with the Regulations of the Public Health Act, Cap. 242 of the Laws of Kenya, the Food, Drugs and Chemical Substances Act, Cap. 254 of the Laws of Kenya and KS 1500, Code of hygienic practice for food and drink manufacturing industry.

7 Fill of container

The fill of the container shall be in accordance with the regulations of the Department of Weights and Measures Act, Cap. 513 of the Laws of Kenya. The alcohol shall occupy not less than 90 % v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20 °C, which the sealed container will hold when completely filled.

8 Optional ingredients

The following ingredients may be added or applied during the preparation of cider and perry up to the levels stipulated in the Food, Drugs and Chemical Substances Act, Cap. 254 of the Laws of Kenya:

- i) permitted colouring matter;
- ii) permitted preservatives;
- iii) permitted acids (i.e. malic, citric tartaric and lactic);
- iv) permitted de-acidifiers such as potassium or calcium carbonate;
- v) permitted stabilizers.

9 Packaging material

Cider and perry shall be packaged in food grade containers and shall not affect the quality and the safety of the product.

10 Labelling

Labelling of the product shall be done in accordance with the requirements of KS 05-40, Labelling of pre-packaged foods (*Second Edition*), and shall include the following information:

- i) name of the product;
- ii) brand name;
- iii) minimum volume of contents in litres or millilitres;
- iv) ethyl alcohol content — to be declared;
- v) name and physical address of either the manufacturer, packer, distributor, importer or exporter;
- vi) identification code or date of manufacture;
- vii) expiry date;
- viii) storage instructions;
- ix) country of origin.

11 Test method

Testing of cider and perry shall be done in accordance with the procedures prescribed in KS 610.

