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DRAFT EAST AFRICAN STANDARD

Instant tea — Specification

EAST AFRICAN COMMUNITY

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Copyright notice

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/002, *Coffee, Tea, Cocoa and Related products.*

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.

Instant tea — Specification

1 Scope

This Draft East African Standard specifies the requirements sampling and test methods for instant tea of the species *Camellia sinensis* (*Linneaus)* O. Kuntze.

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 38, *Labelling of Pre-packaged foods — General requirements*

ISO 7513, *Instant tea in solid form — Determination of moisture content (loss in mass at 103 degrees C)*

ISO 7514, *Instant tea in solid form — Determination of total ash*

ISO 7516, *Instant tea in solid form — Sampling*

ISO 10727, *Tea and instant tea in solid form — Determination of caffeine content — Method using high-performance liquid chromatography*

ISO 16649-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl-D-glucuronide*

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*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1
Instant tea
dried water dispersible solids obtained by acqueous extraction by an acceptable process of the leaves, buds and stems and of materials derived therefrom, of those varieties of the species *Camellia sinensis* (*L*.) Kuntze exclusively which are known to be suitable for making tea for consumption as a beverage, and the residue if any of permitted process aids and permitted food additives

3.2
black tea
Tea derived solely and exclusively, and produced by acceptable processes, notably withering, leaf maceration, aeration and drying from leaves, buds and/or tender stems of varieties of the species *Camellia sinensis* (L) O. Kuntze, known to be suitable for making tea for consumption as a beverage

3.3
foreign matter
any material which is not of tea origin e.g. sand, stones, metallic chips and any organic matter

3.4
extraneous matter
any material which is not tea leaf, but of tea origin such as twigs, bark and stems

3.5
adulterant
any materials that changes the original composition of a product, etc.

3.6
filth
any material such as but not limited to dead insects, rodents and their derivatives

4 Requirements

4.1 Types of instant tea

The product shall be classified in the following types:

a) cold water soluble instant tea;

b) hot water soluble instant tea; and

c) green instant tea.

4.2 General requirements

Instant tea shall be:

a) free from taint and have typical appearance;

b) soluble in water;

c) free from living insects, moulds, filth and adulterants;

d) free from harmful substances; and

e) free from foreign and extraneous matter

NOTE Instant tea may be flavoured in accordance with CAC/GL 66.

4.2 Specific requirements

The instant tea shall comply with the specific requirements specified in Table 1 when tested in accordance with test methods specified therein.

Table 1 — Specific requirements for instant tea

S.N	Parameter	Requirements	Test method
i.	Moisture content on dry weight basis, m/m, %.	6.0	ISO 7513
ii.	Caffeine on dry matter, m/m, %	8.0	ISO 10727
iii	Total ash on dry matter, m/m, %	40	ISO 7514

5 Hygiene

5.1 Instant tea shall be processed and handled in a hygienic manner in accordance with EAS 39.

5.2 Instant tea shall comply with microbiological requirements specified in Table 2 when tested in accordance with test method stated therein.

Table 2 — Microbiological limits for instant tea

S/N	micro-organism	Maximum limits	Test method
i.	Yeasts and Moulds CFU/ g	10^4	ISO 21527-2
ii.	E. Coli, CFU/ g	Absent	ISO16649-2

6 Contaminants

When tested in accordance with Annex A, the amount of iron filings in instant tea shall not exceed 50 mg/kg.

7 Pesticide residues

Instant tea shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

8 Sampling

Sampling shall be done in accordance with ISO 7516.

9 Packaging

The product shall be packaged in closed, clean and dry materials which do not compromise the quality and safety of instant tea.

10 Labelling

In addition to the requirements specified in EAS 38, each package of the black tea shall be legibly and indelibly marked with the following:

a) name of the product as “instant Tea’’;

b) name and physical address of the manufacturer/packer/ importer/ exporter;

c) date of manufacture;

d) best before;

e) identification number

f) net weight in g or kg;

g) country of origin

h) instruction for use and storage

Annex A
(normative)

Determination of iron filings

A.1 Apparatus

A.1.1 Magnet (at least 4000 gauss)

A.1.2 Polythene sheet

A.1.3 Petridish

A.2 Procedure

A.2.1 A known amount of (25 g) tea is spread evenly on a petridish

A.2.2 A powerful magnet wrapped in polythene sheet is run over the sample repeatedly till no more iron filings cling to the magnet

A.2.3 Collect the iron filings in a clean, dry and previously weighed petridish

A.2.4 Note down and express the mass of iron filings as mg/kg

A.3 Calculation

$$Iron\ fillings = \frac{M_1 \times 1000}{M_2}$$

Where;

M_1=Mass, in g, of iron filings, and

M_2=mass, in g, of sample taken for the test.

