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DRAFT EAST AFRICAN STANDARD

Minced meat — Specification

EAST AFRICAN COMMUNITY

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Contents

Page

Foreword	iv
1 Scope	1
2 Conformance	Error! Bookmark not defined.
3 Normative references	1
4 Terms and definitions	2
5 Symbols (and abbreviated terms).....	Error! Bookmark not defined.
6 Clause	Error! Bookmark not defined.
6.1 Subclause (level 1)	Error! Bookmark not defined.
6.1.1 Subclause (level 2)	Error! Bookmark not defined.
6.1.2 Subclause (level 2)	Error! Bookmark not defined.
6.2 Subclause (level 1)	Error! Bookmark not defined.
7 Clause	Error! Bookmark not defined.
8 Special	Error! Bookmark not defined.
Annex A (normative) Annex title	Error! Bookmark not defined.
A.1 General	Error! Bookmark not defined.
A.2 Clause	Error! Bookmark not defined.
A.2.1 Subclause (level 1)	Error! Bookmark not defined.
A.2.2 Subclause (level 1)	Error! Bookmark not defined.
A.3 Clause	Error! Bookmark not defined.
Annex B (informative) Which styles correspond to which element — Quick reference guide.....	Error! Bookmark not defined.
Bibliography	6

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.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. 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 procedures of the Community.

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.

EAS nnn-n was prepared by Technical Committee EAS/TC 004, *Meat, poultry, game, eggs and their products*.

Minced meat — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for minced meat intended for human consumption.

2 Normative references

The following referenced documents are indispensable for the application 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 2011.04, *Protein in raw and processed meats. Automated dye-binding method*

CAC/GL 50, *General guidelines on sampling*

CAC/MRL 2, *Maximum residue limits for veterinary drugs in food*

CAC/RCP 58, *Code of hygienic practice for meat*

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

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

ISO 936, *Meat and meat products — Determination of total ash*

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

ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 degrees C by the pour plate technique*

ISO 6633, *Fruits, vegetables and derived products — Determination of lead content — Flameless atomic absorption spectrometric method*

ISO 6637, *Fruits, vegetables and derived products — Determination of mercury content — Flameless atomic absorption method*

ISO 5961, *Water quality — Determination of cadmium by atomic absorption spectrometry*

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

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*

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

ISO 17294-2, *Water quality — Application of inductively coupled plasma mass spectrometry (ICP-MS) — Part 2: Determination of 62 elements*

ISO 10272-1, *Microbiology of the food chain — Horizontal method for detection and enumeration of Campylobacter spp. — Part 1: Detection method*

ISO 11290-1, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 1: Detection method*

OIE *Terrestrial Animal Health Code*

ISO/TS 17728, *Microbiology of the food chain — Sampling techniques for microbiological analysis of food and feed samples*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall 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>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1
meat
parts of an animal that are intended for and have been judged as safe and suitable for, human consumption”

3.2
poultry
domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls quail or pigeons

3.3
offal
parts of the slaughtered animal such as blood, brain stem, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe, but excludes meat flesh, bone and bone marrow”

3.4
edible offals
those that are fit for human consumption such as the heart, tongue, tripe, kidney and liver

3.5
meat flesh
skeletal muscle of any slaughtered animal, and any attached animal rind; fat; connective tissue; nerve; blood; blood vessels; and skin, in the case of poultry

3.6
fresh meat
meat that has not been subjected to any preserving process other than chilling, freezing, vacuum-wrapping and wrapping in a controlled atmosphere

3.7
minced meat
boneless meat that has been reduced into fragments/particles.

3.8**meat preparations**

fresh meat, including minced meat which has had foodstuffs, seasonings or additives added to it; or fresh meat which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat

3.9**meat products**

products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat

3.10**other products of animal origin; co products**

parts of animals that are unsuitable for human consumption when they are produced at the slaughterhouse, but which can later be processed for use in human food such as hides and skins (later processed into gelatine and collagen), sheep, goat and pig intestines processed into sausage casings, and omental fat processed into lard

3.11**food grade material**

materials that are free from substances that are hazardous to human health and may be permitted to come in contact with food

4 Requirements**4.1 General requirements**

4.1.1 Minced meat shall be made from meat flesh. All meat, used to produce minced meat shall meet the requirements for fresh meat. Such meat shall have come from premises approved in accordance with CAC/RCP 58. The meat shall have a health stamp or mark.

4.1.2 Minced meat shall be free from foreign matter such as hair, metal chips, glass splinters, bone splinters, wood splinters, sawdust and dust.

4.1.3 Minced meat shall not contain added water or other ingredients.

4.2 Specific requirements

Minced meat shall comply with the compositional requirements as specified in table 1 when tested with the methods provided therein

Table 1 — Compositional requirements for minced meat

S/N	Characteristics	Limits for final product (raw)	Test method
i)	Total meat content, min.	50	AOAC 2011.04
ii)	Fat content, max.	30	ISO 1443
iii)	Total ash, max.	3.0	ISO 936

5 Contaminants

5.1 Heavy metals

Minced meat shall comply with maximum limits for heavy metals as specified in Table 2, when tested in accordance with the methods given therein.

Table 2 — Maximum limits of heavy metals

S/No.	Heavy metals	Maximum limits ppm	Test method
i)	Arsenic (Ar)	0.1	ISO 17294-2
ii)	Lead (Pb)	0.1	ISO 6633
iii)	Cadmium (Cd)	0.05	ISO 5961
iv)	Mercury (Hg)	0.03	ISO 6637

5.2 Veterinary drug residues

Minced meat shall comply with the maximum drug residue limits specified in CAC/MRL 2.

5.3 Pesticide residues

Minced meat shall comply with the maximum pesticide residue limits as specified by the Codex Alimentarius Commission.

6 Hygiene requirements

6.1 Minced meat shall be produced and handled in accordance with CAC/RCP 58, EAS 39 and OIE Terrestrial Animal Health Code

6.2 Minced meat shall comply with microbiological limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Microbiological limits for minced meat

S/No.	Microorganism	Limits, Max.	Test method
i	Total plate count, cfu/g	10 ⁵	ISO 4833-1
ii	<i>Staphylococcus aureus</i> , cfu/g	10 ³	ISO 6888-1
iii	<i>Escherichia Coli</i> , cfu/g	10 ²	ISO 16649-2
iv	<i>Escherichia Coli</i> 0157:H7 per 25 g	Absent	ISO 16654
v	<i>Salmonella</i> spp, per 25 g	Absent	ISO 6579
vi	<i>Clostridium perfringens</i> per 25g	Absent	ISO 7937
vii	<i>Listeria monocytogens</i> , per 25 g,	Absent	ISO 11290-1
viii	<i>Campylobacter</i> per 25 g	Absent	ISO 10272-1

7 Packaging

Minced meat shall be packaged in food grade material which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

The material, including packaging material, shall be made of substances which are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odour or flavour to the product.

8 Labelling

8.1 Minced meat shall be labelled in accordance with the requirements of EAS 38.

8.2 In addition to 8.1, the following specific requirements shall apply and shall be legibly and indelibly marked:

- a) the name “Minced meat” shall be declared on the label;
- b) the name shall be accompanied by a word describing the kind of meat used for example "Pork minced meat", or Beef minced meat";
- c) expiry date;
- d) storage and distribution instructions;
- e) the name and physical address of the producer shall be declared;
- f) production date;
- g) batch number; and
- h) net weight.

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/TS 17728.

Bibliography

- [1] Code of Federal Regulations 9 CFR 319, *Definitions and standards of identity or composition*
- [2] CAC/RCP 58-2005, *Code of hygienic practice for meat*

