# EDICT SO OF GOVERNMENT

EAST AFRICAN COMMUNITY

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EAS 57-2 (2006) (English): Groundnuts (peanuts) - Specification - Part 2: Roasted

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## EAST AFRICAN STANDARD

**Groundnuts (peanuts) — Specification** 

Part 2: Roasted groundnuts (peanuts)

### 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.

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.

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#### **Groundnuts (peanuts) — Specification**

### Part 2: Roasted groundnuts (peanuts)

#### 1 Scope

This Part 2 of EAS 57 for shelled groundnuts (*Archis hypogea*) prescribes the requirements for roasted groundnuts (peanuts).

#### 2 Definitions

In addition to the definitions in EAS 57-1, the following definitions below shall also apply:

#### roasted groundnuts

groundnuts with or without seed coats which have been subjected to heat by either dry roasting or deep frying in a vegetable oil and to which salt (in form of powder or brine) and/or spices may have been added

#### 3 Requirements

- **3.1** Roasted groundnuts shall be whole or splits.
- **3.2** Roasted whole groundnuts shall not be mixed with splits.
- **3.3** Roasted whole groundnuts shall peel easily.
- **3.4** Split groundnuts shall be free from skins.
- **3.5** Roasted groundnuts shall be free from dead or living insects, insect fragments and mites.
- **3.6** The kernels shall be free from foreign matter such as stones, dirt or any contamination.
- 3.7 The kernels shall be free from foreign odours and undesirable flavour and/or taste.
- 3.8 Roasted groundnuts shall be free from decayed and mould-damaged kernels.
- **3.9** Roasted groundnuts shall be free from small shrivelled and immature kernels or hard kernels.

**3.10** Antioxidants approved by the Food, Drugs and Chemical Substances Act may be used at the specified levels.

#### EAS 57-2: 2000

**3.11** Roasted groundnuts shall comply with the requirements in Table 1.

Characteristic	Percentage maximum limits	Method of test
Moisture content	2.0	
Fat on dry weight basis	53	EAS 60 <sup>*</sup>
Free fatty acids	2.0	
Total ash on dry weight basis	2.0	
* EAS 60, Peanut butter — Specification		

Table 1	- Requirements
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#### 4 Hygiene requirements

4.1 Roasted groundnuts shall be processed and handled according to the provisions of the Public Health Act.

Roasted groundnuts shall be free of pathogenic organisms and shall conform to microbiological 4.2 limits in Table 2.

Micro-organism	Limits	Method of test	
Moulds (max.)	10 <sup>2</sup> /g	ISO 7698*	
E. Coli	Shall be absent	ISO 16654**	
Salmonellae	Shall be absent	ISO 6579***	
*ISO 7698, Cereals, pulses and derived products — Enumeration of bacteria, yeasts and moulds			
** ISO 16654, Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli O157			

#### Table 2 — Microbiological limits for roasted groundnuts

herichia coli 015.

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

Aflatoxin content in roasted groundnuts shall not exceed 10 ppb. 4.3

#### Packaging 5

Roasted groundnuts shall be packed in new, clean plastic jars, cellophane bags, aluminium foil 5.1 and cans.

5.2 Splits shall be packed only in opaque or translucent containers.

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#### 6 Labelling

In addition to the provisions of EAS 38, the following shall be indicated:

- a) name of the product;
- b) name and address of manufacturer;
- c) list of ingredients;
- d) method of roasting (dry or fried);
- e) net weight;
- f) 'Sell by ... 'date;
- g) country of manufacture;
- h) the statement 'store in a cool dry place.