



EAST AFRICAN COMMUNITY




**EDICT  
OF  
GOVERNMENT**



In order to promote public education and public safety, equal justice for all, a better informed citizenry, the rule of law, world trade and world peace, this legal document is hereby made available on a noncommercial basis, as it is the right of all humans to know and speak the laws that govern them.

EAS 87 (2006) (English): Sweetened condensed milk - Specification



BLANK PAGE





**EAS 87:2006**  
ICS 67.100

## **EAST AFRICAN STANDARD**

---

**Sweetened condensed milk — Specification**

**EAST AFRICAN COMMUNITY**

---

## **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.

© East African Community 2006 – All rights reserved\*

East African Community

P.O. Box 1096

Arusha

Tanzania

Tel: 255 27 2504253/8

Fax: 255 27 2504255

E-mail: [eac@eachq.org](mailto:eac@eachq.org)

Web: [www.eachq.org](http://www.eachq.org)

---

\* © 2006 EAC — All rights of exploitation of any form and by any means reserved worldwide for EAC Partner States' NSBs

## **Sweetened condensed milk — Specification**

### **1 Scope**

This East African Standard prescribes the requirements and the methods of sampling and test for sweetened condensed milk.

### **2 Normative references**

The following standards contain provisions, which, through reference in this text constitute provisions of this standard. All standards are subject to revision and parties to agreements based on this standard are encouraged to take steps to ensure the use of the most recent editions of the standard indicated below. Information on currently valid national and international standards may be obtained from the Partner States Bureaux of Standards Information and Documentation Centre.

CAC/RCP 57, *Code of hygienic practice for milk and milk products*

EAS 38, *Labelling of prepackaged foods*

EAS 49:2000, *Dried whole milk and skimmed milk powder — Specification*

EAS 68, *Milk and milk products — Methods of microbiological examination*

EAS 69, *Pasteurized liquid milk — Specification*

EAS 81, *Milk powders — Methods of analysis*

EAS 161, *Milk and milk products — Sampling — Inspection by attributes*

EAS 165, *Milk and milk products — Inspecting sampling — Inspection by variables*

ISO 6785, *Milk and milk products — Detection of Salmonella spp.*

ISO 14674, *Milk and milk powder — Determination of aflatoxin M1 content — Clean-up by immunoaffinity chromatography and determination by thin-layer chromatography*

ISO 14501, *Milk and milk powder — Determination of aflatoxin M1 content — Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography*

### **3 Description**

Sweetened condensed milks are milk products which can be obtained by the partial removal of water from milk with the addition of sugar, or by any other process which leads to a product of the same composition and characteristics.

### **4 Requirements**

#### **4.1 Raw materials**

Milk and milk products complying with relevant East African Standards:

- milk powder — EAS 49
- pasteurised milk — EAS 69

#### **4.2 Permitted ingredients**

The following milk products are allowed for protein adjustment purposes:

- milk retentate, the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
- milk permeate, the product obtained by removing milk proteins and milkfat from milk, partly skimmed milk, or skimmed milk by ultrafiltration; and
- lactose (also for seeding purposes)
- potable water
- sugar
- sodium chloride.

In this product, sugar is generally considered to be sucrose, but a combination of sucrose with other sugars, consistent with Good Manufacturing Practice, may be used.

#### **4.3 Additives**

Only those food additives listed below may be used and only within the limits specified.

INS No.	Name	Maximum Level
Firming agents		
508	Potassium chloride	} 2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	} 2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity regulators		
170	Calcium carbonates	} 2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

#### 4.4 Texture

Sweetened condensed milk shall have a smooth uniform texture and when reconstituted by the addition of the appropriate amount of water shall yield a product uniform in consistency.

## EAS 87:2006

### 4.5 Flavours

Condensed milk shall be free from rancidity, objectionable flavours and odours.

### 4.6 Other requirements

Sweetened condensed milk shall also comply with the requirements prescribed in Table 1.

**Table 1 — Requirements for condensed milk**

Sweetened condensed milk		Methods of test
Minimum milkfat	8% m/m	
Minimum milk solids**	28% m/m	
Minimum milk protein in milk solids-not-fat**	34% m/m	
Sweetened condensed skimmed milk		
Maximum milkfat	1% m/m	EAS 81
Minimum milk solids**	24% m/m	
Minimum milk protein in milk solids-not-fat**	34% m/m	
Sweetened condensed partly skimmed milk		
Milkfat Minimum milk solids-not-fat**	More than 1% and less than 8% m/m	
Minimum milk solids**	20% m/m 24% m/m	
Minimum milk protein in milk solids-not-fat**	34% m/m	
Sweetened condensed high-fat milk		
Minimum milkfat Minimum milk solids-not-fat**	16% m/m 14% m/m	
Minimum milk protein in milk solids-not-fat**	34% m/m	
The titratable acidity (as lactic acid) percent (m/m) shall not exceed 0.32 when tested in accordance with Annex F.		
** The milk solids and milk solids-not-fat content include water of crystallization of the lactose.		

For all sweetened condensed milks the amount of sugar is restricted by Good Manufacturing Practice to a minimum value which safeguards the keeping quality of the product and a maximum value above which crystallization of sugar, may occur.

## 5 Contaminants

### 5.1 Heavy metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

### 5.2 Pesticide and veterinary residues

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

## 6 Hygiene

**6.1** It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with CAC/RCP 57, *Code of hygienic practice for milk and milk products*.

**6.2** From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

**6.3** The products shall comply with microbiological limits in Table 2.

**Table 2 — Microbiological limits**

Characteristic	Limit	Method of test
Total plate count per ml, max.	20	EAS 68
Coliform, max.	10	
<i>E. coli</i>	Absent/1ml	
<i>Staphylococci</i> (coagulase positive)	Absent/1 ml	
Yeasts and moulds, max	10	

## 7 Packaging

The product shall be packaged in hermetically sealed, clean food-grade containers in such a way as to protect it from contamination and deterioration.

## 8 Labelling

**8.1** The containers shall be labelling in compliance with the requirements of EAS 38. In addition the following particulars shall be labelled on the container:

- (i) directions for reconstitution of dried milks shall be given;
- (ii) process of manufacture (spray dried or roller dried);
- (iii) date of manufacture; and
- (iv) not suitable for infants.

**8.2** The name of the product shall be:

- sweetened condensed milk
- sweetened condensed skimmed milk

## **EAS 87:2006**

- sweetened condensed partly skimmed milk
- sweetened condensed high-fat milk

Sweetened condensed partly skimmed milk may be designated “sweetened condensed semi-skimmed milk” if the milkfat content is 4.0 % - 4.5 % and the minimum milk solids is 28 % m/m.

**8.3** The milk fat content shall be declared as:

- (i) percentage by mass or volume, or
- (ii) grams per serving, provided that the number of servings is stated.

**8.4** Milk protein content shall be declared as:

- (i) a percentage by mass or volume, or
- (ii) grams per serving provided that the number of servings is stated.

**8.5** List of Ingredients — Milk products used for protein adjustment shall be declared.

**8.6** Name and physical address of the manufacturer or packer.

**8.7** Lot identification, batch or code number.

**8.8** Storage conditions.

**8.9** Expiry date.

**8.10** Country of origin.

## **9 Methods of sampling**

For the purpose of determining the compliance to this standard, sampling shall be done in accordance with EAS 161 and EAS 165.