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## DRAFT EAST AFRICAN STANDARD

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Instant tea — Specification

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.

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/TC 026, *Tea 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.

This second edition cancels and replaces the first edition (EAS 923: 2019), which has been technically revised.



## 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* (Linnaeus) 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.

CXS 192, *General Standard for food additives*

EAS 38, *Labelling of pre-packaged foods — General requirements*

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

ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

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 beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl beta-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 soluble solids obtained by aqueous extraction by an acceptable process of the leaves, buds and stems and of materials derived therefrom, of those varieties of the species *Camellia sinensis* (Linnaeus) O. Kuntze exclusively which are known to be suitable for making tea for consumption as a beverage

- 3.2 foreign matter**  
organic or inorganic material other than instant tea
- 3.3 adulterant**  
any material intentionally added that changes the original composition and compromises the quality and safety of instant tea

## 4 Requirements

### 4.1 General requirements

#### 4.1.1 Instant tea shall:

- a) have typical appearance and taste of instant tea;
- b) be free from taint;
- c) be soluble in hot or cold water;
- d) be free from foreign matter;
- e) be free from insects and visible moulds; and
- f) be free from adulterants.

#### 4.1.2 Instant tea may contain other ingredients that comply with relevant East African Standards

### 4.2 Specific requirements

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

**Table 1 — Specific requirements for instant tea**

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

## 5 Food additives

Food additives that may be used shall comply with CXS 192.

## 6 Hygiene

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

5.2 Instant tea shall not exceed the microbiological limits in Table 2 when tested in accordance with the test methods specified therein

**Table 2 — Microbiological limits for instant tea**

S/N	Microorganism	Maximum limit	Test method
i.	Yeasts and moulds, cfu/g	10 <sup>2</sup>	ISO 21527-2
ii.	Escherichia coli, cfu/ g	Absent	ISO 16649-2
iii.	<i>Salmonella spp</i> per 25 g	Absent	ISO 6579-1

## 7 Pesticide residues

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

## 8 Sampling

Sampling for instant tea shall be done in accordance with ISO 7516.

## 9 Packaging

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

## 10 Labelling

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

- a) name of the product as "Instant tea";
- b) declaration whether soluble in hot or cold water;
- c) name and physical address of the manufacturer/packer/importer/exporter;
- d) date of manufacture;
- e) best before;
- f) batch number;
- g) net weight in grams or kilograms;
- h) country of origin; and



- i) instructions for use and storage.

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