



DEAS 26: 2024

ICS 67.120.20

DRAFT EAST AFRICAN STANDARD

Canned corned beef — Specification

EAST AFRICAN COMMUNITY

Copyright notice

This EAC document is copyright-protected by EAC. While the reproduction of this document by participants in the EAC standards development process is permitted without prior permission from EAC, neither this document nor any extract from it may be reproduced, stored or transmitted in any form for any other purpose without prior written permission from EAC.

Requests for permission to reproduce this document for the purpose of selling it should be addressed as shown below or to EAC's member body in the country of the requester:

© East African Community 2020 — All rights reserved
East African Community
P.O. Box 1096,
Arusha
Tanzania
Tel: + 255 27 2162100
Fax: + 255 27 2162190
E-mail: eac@eachq.org
Web: www.eac-quality.net

Reproduction for sales purposes may be subject to royalty payments or a licensing agreement. Violators may be prosecuted.

DEAS FOR PUBLIC REVIEWS ONLY

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 004, *Meat, poultry, game, eggs and their products*.

This second edition cancels and replaces the first edition (EAS 26: 2000), which has been technically revised.

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.

Canned corned beef — Specification

1 Scope

This Draft East African Standard specifies requirements, methods of sampling and test for canned corned beef products 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 920.153, *Method for analysis of ash in meat and meat products*

AOAC 950.46, *Method for analysis of moisture in meat*

AOAC 952.13, *Arsenic in food — Silver diethyldithiocarbamate method*

AOAC 960.39, *Method for analysis of fat in meat*

AOAC 971.21, *Mercury in Food Flameless Atomic Absorption Spectrophotometric method*

AOAC 972.25, *Lead in Food Atomic Absorption Spectrophotometric Method*

AOAC 973.34, *Cadmium in food. Atomic absorption spectrophotometric method*

AOAC 985.16, *Tin in Canned Foods Atomic Absorption Spectrophotometric Method*

AOAC 992.15, *Method for analysis of crude protein in meat and meat products*

AOAC 2011.04, *Method for analysis of protein in raw and processed meats*

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*

Codex Stan 192, *General standard for food additives*

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

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

FDEAS 955, *Production of packaged meat products — Hygienic requirements*

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

3 Terms and definitions

For the purposes of this document, 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>

3.1

Canned corned beef

salt-cured beef product packaged in a tin or other hermetically sealed container and sterilized after sealing

3.2

hermetically sealed container

container which is completely sealed and impermeable and which is made of any appropriate material, which is suitable for the product, specified in the standard.

4 Description

The product shall be prepared from coarsely cut beef which has been pre-cooked or a mixture of such pre-cooked beef to which some raw beef has been added and in either case, the meat shall be cured. The heat treatment shall be applied after the container has been hermetically sealed and shall be sufficient to ensure that the finished product is shelf-stable and presents no hazard to public health.

5 Requirements

5.1 Raw material

The meat shall be inspected and approved as fit for human consumption by a competent authority.

5.1.1 Essential ingredients

Canned corned beef shall comprise of the following ingredients:

- a) Fresh beef; and
- b) Curing ingredients consisting of food grade salts.

5.1.2 Optional ingredients

Colourants, emulsifiers, sweeteners and binders, when used, shall comply with Codex Stan 192.

5.2 General requirements

Canned corned beef shall be;

- a) clean and substantially free from staining from container
- b) uniformly and thoroughly cured with fat evenly distributed throughout the content of the can.

- c) of a uniform texture and capable of being sliced.
- d) free from foreign matter, and non-muscular tissues like bones, glands, blood clots, skins, hides and cartilage.

5.3 Specific requirements

Canned corned beef shall comply with the compositional requirements as specified in table 1 when tested with the methods provided therein.

Table 1 — Specific requirements for canned corned beef

S/No.	Parameter	Requirement	Test method
i	Moisture content, % by mass, max.	63	AOAC 950.46
ii	Total fat % by mass, max.	15	AOAC 960.39
iii	Meat, %, Min.	52	AOAC 2011.04
iv	Total Protein content % by mass, min.	21	AOAC 992.15
v	Total ash content % by mass, max.	2.5	AOAC 920.153

6 Contaminants

6.1 Heavy metal

Canned corned beef shall comply with the maximum limits for heavy metals given in Codex Alimentarius Commission

6.2 Veterinary drug residues

Canned corned beef shall comply with the maximum drug residue limits specified in *CAC/MRL 2*

6.3 Pesticide residues

Canned corned beef shall comply with the maximum pesticide residue limits as specified by the Codex Alimentarius Commission.

7 Food additives

Food additives, if used in canned corned beef shall comply with Codex Stan 192.

8 Hygiene

In addition to CXC/RCP 58 canned corned beef shall be produced, processed, handled and stored in accordance with EAS 39 and DEAS 955.

9 Microbiological limits

Canned corned beef shall comply with microbiological limits specified in Table 3, when tested in accordance with the methods given therein.

Table 3 — Microbiological limits for canned corned beef

S/No.	Micro-organism	Max. limits	Test method
i	<i>Clostridium botulinum</i>	Absent	ISO/TS 17919

10 Packaging

Canned corned beef shall be packaged in food grade containers which will safeguard the hygienic, nutritional, and organoleptic qualities of the product

11 Labelling

In addition to the requirements given in EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly labelled;

- a) name of the product;
- b) list of ingredients;
- c) name of the manufacturer and physical address;
- d) country of origin;
- e) batch or code number;
- f) net weight;
- g) date of production;
- h) storage condition; and
- i) expiry date.

12 Sampling

Shall be done in accordance with CAC/GL 50.

DEAS FOR PUBLIC REVIEWS ONLY