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EAST AFRICAN STANDARD

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

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Dressed poultry — Specification

1 Scope

This Draft East African Standard specifies requirements, methods of sampling and test for dressed poultry. It applies to birds domesticated 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 952.13, *Arsenic in food — Silver diethyldithiocarbamate method*

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*

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 12, *Potable water — Specification*

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

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

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 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 7251, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique*

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

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*

ISO 17604, *Microbiology of the food chain — Carcass sampling for microbiological analysis*

OIE *Terrestrial Animal Health Code*

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 poultry**
birds domesticated for human consumption
- 3.2 carcass**
body of a bird after dressing
- 3.3 dressing**
progressive separation of a slaughtered bird into a carcass, other edible and inedible offal
- 3.4 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
- 3.5 Giblets**
visceral organs fit for human consumption namely; heart, liver, and gizzard.
- 3.6 Breast**
lean cut of meat taken from the pectoral muscle on the underside of the chicken

4 Requirements

4.1 Live poultry

The poultry shall be subjected to ante-mortem and post-mortem inspection by a competent authority.

4.2 Transportation of live bird

The transportation of live poultry shall comply with hygienic requirements specified in CAC/RCP 58 and OIE Terrestrial Animal Health Code.

4.3 Dressed poultry

4.3.1 The water used for processing the dressed poultry shall comply with EAS 12.

4.3.2 Dressed poultry shall be obtained from live poultry:

- a) slaughtered in inspected and licensed facilities;
- b) properly bled;
- c) suitably scalded and all pin-feathers and body hairs removed;
- d) eviscerated; and
- e) head and feet removed.

4.3.3 The carcass shall be prepared for packaging by folding back the wings and introducing the legs through the abdominal opening cut through the vent opening.

4.3.4 Each carcass shall be inspected and passed as fit for human consumption

4.3.5 The carcass shall not show any evidence of deterioration, discoloration or any slimy appearance on storage.

4.3.6 The carcass shall be chilled as required in 5.1.

5 Types and grades of dressed poultry

5.1 Types

Dressed poultry shall be of the following two types:

5.1.1 Type A chilled dressed poultry, in which the carcass shall be chilled so that the temperature of the deepest portion of the flesh near the bone shall be 1 °C to 4 °C.

5.1.2 Type B frozen dressed poultry, in which the chilled carcass shall be individually packaged in food grade materials and shall be frozen solid at -18 °C. The giblets if added into the carcass, they shall be removed and frozen separately.

5.2 Grades

If **graded**, dressed poultry shall be of two grades, based on the characteristics as given in table 1.

Table 1 — Grading characteristics for dressed poultry

No.	Characteristics	Grade 1	Grade 2
1	Conformation	Free of deformities that detract from its appearance or that affect the normal distribution of flesh. Slight deformities, such as slightly curved or dented breastbones and slightly curved backs may be present.	Slight abnormalities, such as curved or crooked, breastbone, crooked back or misshaped legs or wings, which do not materially affect the distribution of flesh or the appearance of the carcass or part.
2	Fleshing	The breast is moderately long and deep and has sufficient flesh to give it a rounded appearance with the flesh	The breast has a substantial covering of flesh carrying up to the crest of the breastbone sufficiently to prevent a thin

		carrying well up to the crest of the breastbone along its entire length.	appearance.
3	Fat covering	The fat is well distributed so that there is a noticeable amount of fat in the skin in the areas between the heavy feather tracts.	The fat under the skin is sufficient to prevent a distinct appearance of the flesh through the skin especially on the breast and legs.
4	Defeathering	Free of pin feathers, diminutive feathers, and hair which are visible to the inspector or grader.	Not more than an occasional, protruding pin feather or diminutive feather shall be evident under a careful examination.
5	Cuts and tears	Free of cuts and tears on the breast and legs.	The carcass may have very few minor cuts and tears.
6	Discolouration	Discolouration due to bruising shall be free of clots. Flesh bruises and discolourations of the skin, such as, „blue back“ are not permitted.	Discolouration due to bruising shall be free of clots. Moderate areas of discolouration due to bruises in the skin or flesh such as „blue back“ are permitted.

6 Food additives

Food additives, if used in dressed poultry shall comply with Codex Stan 192.

7 Contaminants

7.1 Heavy metals

Dressed poultry shall comply with maximum limits for heavy metals as specified the Codex Alimentarius Commission

7.2 Veterinary drug residues

Dressed poultry shall comply with the maximum drug residue limits specified in CXC/MRL 2.

7.3 Pesticide residues

Dressed poultry shall comply with the maximum pesticide residue limits as specified by the Codex Alimentarius Commission.

8 Hygiene requirements

8.1 In addition to CXP 58, dressed poultry shall be produced, processed, handled and stored in accordance with EAS 39 and EAS 955.

8.2 The dressed poultry shall comply with the microbiological limits given in Table 3, when tested in accordance with the methods given therein.

Table 3 — Microbiological limits for dressed poultry

S/No.	Microorganism	Limits, Max.	Test method
i	<i>Staphylococcus aureus</i> , cfu/g	10 ³	ISO 6888-1
ii	<i>Escherichia coli</i> , cfu/g	10 ²	ISO 16649

iii	<i>Salmonella</i> spp, per 25g	Absent	ISO 6579
iv	<i>Campylobacter</i> per 25g	Absent	ISO 10272-1

9 Packaging

Dressed poultry shall be packaged in food grade containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

10 Labelling

Each carcass inspected and passed as fit for human consumption shall bear an approval mark on a label attached to the package. In addition to the requirements given in EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly labelled.

- a) type and grade of dressed poultry where necessary;
- b) slaughter facility identification number where necessary;
- c) name of the manufacturer and physical address;
- d) country of origin;
- e) batch or code number;
- f) net weight in metric units;
- g) date of production
- h) expiry date;
- i) storage condition; and

11 Sampling

Sampling shall be done in accordance with CAC/GL 50 and ISO 17604