



DEAS 1340:2026

ICS 67.220

DRAFT EAST AFRICAN STANDARD

Cardamon whole and ground (powder) — 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 2026 — 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.

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for whole or ground (powdered) cardamom (*Elettaria cardamomum*) intended for human consumption.

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.

Codex Stan 192, Codex standard for additives in foods

Codex Stan 193, Codex standard for contaminants in food and feeds.

ISO 15061, Water quality — Determination of dissolved bromate — Method by liquid chromatography of ions

EAS 35, Fortified edible salt — Specification

EAS 38, Labelling of pre-packaged foods

EAS 39, Code of hygienic practice for food and drink manufacturing companies

*ISO 793, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of *Clostridium perfringens* — Colony-count technique.*

ISO 927, Spices and condiments — Determination of extraneous matter and foreign matter

ISO 928, Spices and condiments — Determination of total ash

ISO 930, Spices and condiments — Determination of acid-insoluble ash

ISO 939, Spices and condiments — Determination of moisture content — Entrainment method

ISO 1108, Spices and condiments — Determination of non-volatile ether extract

ISO 948, Spices and condiments — Sampling

ISO 2173, Fruit and vegetable products — Determination of soluble solids — Refractometric method

ISO 4832, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coli forms — Part 3: Colony-count technique

ISO 4833, Methods for the microbiological examination of foods — Colony count technique at 30 ° C — General guidance

ISO 5498, Agricultural food products — Determination of crude fiber content — General Method *ISO 6571, Spices, condiments and herbs — Determination of volatile oil content (hydro distillation method).*

*ISO 6579, Microbiology of food and animal feeding stuffs — Part 6: Horizontal method for the detection of *Salmonella* spp.*

ISO 6888-1, Methods for the microbiological examination of foods — Enumeration of coagulase-positive staphylococci

ISO 6632, *Fruits, vegetables and derived products — Determination of volatile acidity*

ISO 6633, *Fruits, vegetables and derived products — Determination of lead content — Flameless atomic absorption spectrometric method*

ISO 6634, *Fruits, vegetables and derived products — Determination of arsenic content — Silverdiethyldithiocarbamate spectrophotometric method*

ISO 16050, *Foodstuffs — Determination of Aflatoxin B₁, and the total contents of Aflatoxins B₁, B₂, G₁ and G₂ in cereals, nuts and derived products — High performance liquid chromatographic method*

ISO 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli 0157.*

ISO 16654:2001/Amd 1:2017, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli 0157*

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.

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>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

cardamom capsule

a dry fruit or seed pod of cardamoms (*Elettaria cardamomum*) that release its seeds by busting open when ripe

3.2

ground (powdered) cardamom

product obtained through grinding of clean cardamom capsule or empty and malformed capsule.

3.3

empty and malformed capsules

capsules which have no seeds or are scantily filled with seeds

4 Requirements

4.1 General requirements

4.1.1 Cardamom whole and ground (powdered) shall

- a) be well formed and with sound cardamom seeds inside.
- b) have fresh and characteristic odour and flavour of cardamom;
- c) be free from foreign flavours, including mustiness;
- d) be free from live insects, mould growth, mites and insect remains;
- e) be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye; and
- f) have uniform characteristic colour.

4.1.2 Ground (powdered) cardamom shall be free-flowing.

4.2 Specific requirement

4.2.1 Whole and ground (powdered) cardamom 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 Whole and ground (powdered) cardamom

S/N	Characteristic	Requirement		Test method
		Whole	Ground (powdered)	
i	Moisture content, %, by mass, max.	13	12	ISO 939
ii	Total ash, % by mass, max. on dry matter basis.	9.5	10.0	ISO 928
iii	Acid-insoluble ash, % by mass, max. on dry matter basis.	-	3	ISO 930
iv	Volatile oil, %, by mass, min.	3.5	2.7	ISO 6571
v	Test for lead bromate		Negative	ISO 1506

4.2.2 Cardamom powder shall be ground to such fineness that 99 % of the material passes through 300- micron sieve

5 Contaminants

5.1 Pesticide residues

Pesticide residues in cardamom shall not exceed maximum residue limits as established in the Codex online guideline for pesticide residues in food.

5.2 Heavy metals

Heavy metals in cardamom shall not exceed maximum heavy metal limits as stipulated in CODEX STAN 193.

5.3 Aflatoxin

Total aflatoxin shall not exceed 10µg/kg and aflatoxin B₁ shall not exceed 5µg/kg when tested in accordance with ISO 16050.

6 Hygiene

6.1 Cardamom whole and ground (powdered) shall be produced and handled in accordance with EAS 39.

6.2 Cardamom whole and ground (powdered) shall comply with the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for whole and ground (powdered) cardamom

S/N	Characteristic	Limit	Test method
i	<i>Total viable count, cfu/g, max.</i>	10 ⁵	ISO 4833-1
ii	Yeast and mould counts, cfu/g	10 ⁴	ISO 21527 (All parts)
iii	<i>E. Coli</i> counts, cfu/g	Absent	ISO 16654
iv	<i>Salmonella</i> , cfu / 25 g	Absent	ISO 6579
v	<i>Clostridium perfringens</i>	Absent	ISO 15213-2

7 Packaging

Whole and ground (powdered) cardamom shall be packed in food grade materials that ensure product integrity and safety.

8 Labelling

Labelling shall be done in accordance with EAS 38. Each container shall be legibly and indelibly marked with the following particulars:

- a. name of the product as whole cardamom or ground (powdered) cardamom;
- b. trade name or brand name if any;
- c. name, physical location and address of manufacturer/packer/importer;
- d. net weight;
- e. batch or code number;
- f. best before date;
- g. country of origin;

h. date of manufacture;

i. net contents; and

j. instructions for use.

9 Sampling

Sampling shall be done in accordance with ISO 948 and ISO 2825.

