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Bay leaf — Specification

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Technical University of Kenya — Department of Food, Beverages Production and Service
Government Chemist's Department
Kenya Industrial Research and Development Institute
National Public Health Laboratories
Consumer Information Network (CIN)
Unilever (K) Ltd.
Nestle Food Kenya Ltd.
Jomu Spice Firm Ltd.
Deepa Industries
Trufoods Ltd.
Kenya Bureau of Standards — Secretariat

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Foreword

This Kenya Standard has been developed by the Spices, Condiments and Culinary Herbs Technical Committee under the guidance of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

Bay leaf as a culinary herb is used for its warm pungent odour and pungent flavour and its slightly bitter and aromatic taste. It is commonly used in European dishes such as lamb and pork in food establishments within the hospitality establishments.

The packaged product is widely used both in the domestic and export market.

During the preparation of this standard, reference was made to the following documents:

Specification — Assorted herbs South Africa Standard.

Specification — Parsley, dried rubbed leaves — UK.

Spices and herbs Specification European Spice Association — Quality minima for herbs and spices.

Product Specification — Bay leaves semi selected — UK Standard.

Codex Stan 193, Codex General Standard for contaminants and toxins in foods.

Bio safety Act No. 2 of 2009.

Acknowledgement is hereby made for assistance derived from these sources.

Bay leaf — Specification

1 Scope

This Kenya Standard specifies requirements and prescribes methods of test for *Laurusnobilis* (L) the dried leaves of which are used as a culinary herb.

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.

EAS 35, *Edible salt — Specification*

KS EAS 38, *Labelling of pre-packaged foods*

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

KS ISO 7954:1, *Microbiology of food and animal feeding stuffs — General guidance for enumeration of yeasts and moulds — Part 8: Colony count technique at 25 degrees C*

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

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

KS ISO 6888-1, *Microbiology of food and animal feeding stuffs ¾ Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) ¾ Part 1: Technique using Baird-Parker agar medium*

KS ISO 7521, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique*

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

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

KS ISO 6634, *Fruits, vegetables and derived products — Determination of arsenic content — Silver diethyldithiocarbamate spectrophotometric Method*

KS ISO 6637, *Fruits, vegetables and derived products — Determination of mercury content — Flameless atomic absorption method*

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

KS ISO 928, *Spices and condiments — Determination of total ash*

KS ISO 939, *Spices and condiments — Determination of Moisture content — Entrainment method*

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

KS ISO 948, *Spices and condiments — Sampling*

KS ISO 6571, *Spices, condiments and herbs — Determination of volatile oil content (hydro distillation method)*

KS 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*

KS 660, *Guide to safe use of food additives.*

3 Definition

Bay leaf

dried leaves of *Laurusnobilis* used as a culinary herb

4 Description

Bay leaf shall be pale green oval, pointed leaves, 2.5 cm to 8 cm long which can be whole or broken and rubbed.

5 Requirements

5.1 General requirements

Bay leaf shall have a warm and pungent odour and a slightly bitter strongly aromatic taste.

5.2 Physical and chemical requirements

Bay leaf shall comply with the requirements given in Table 1.

Table 1 — Compositional requirements

SL No	Component	Limits	Test method
i)	Moisture	10 % max.	KS ISO 939
ii)	total ash	5 % max.	KS ISO 928
iii)	Acid insoluble ash	0.5	KS ISO 930
iv)	Extraneous matter	< 2 %	KS ISO 927

6 Hygiene

Bay leaf shall be processed in premises that comply with the requirements of EAS 39, the Public Health Act, Cap. 242, of the Laws of Kenya, the Food Drugs and Chemical Substances Act, Cap. 254 of the Laws of Kenya and the Bio Safety Act, No. 2 of 2009 of the Laws of Kenya.

7 Microbiological limits

Bay leaf shall comply with the microbiological limits given in Table 2.

Table 2 — Microbiological Limits

SL No	Microorganism	Limit	Test method
i)	Yeasts and moulds cfu/g	10^4	ISO 7954:1
ii)	Coli forms cfu/g	10^2	ISO 4832
iii)	<i>E. coli</i> , cfu/g	absent	ISO 7521
iv)	<i>S. aureus</i> , cfu/g	absent	ISO 6888-1
v)	Clostridium, spp cfu/g	absent	ISO 793
vi)	Salmonella	absent/25 g	ISO 6579

8 Contaminants

8.1 Heavy metal contaminant limits

Bay leaf shall comply with the heavy metal contaminant limits given in Table 3.

Table 3 — Heavy metal contaminant limits

SL No	Maximum limit	Test method
i)	2.5 mg/kg	KS ISO 6633
ii)	1.0 mg/kg	KS ISO 6634

8.2 Pesticide residues

Products covered by this standard shall comply with the max. residue limits for pesticide established by Codex Alimentarius Commission (Codex Alimentarius Stan on MRL's) .

8.3 Aflatoxins

Total aflatoxins shall not exceed 10 ppb and 5 ppb for aflatoxin B₁.

9 Weights and measures

The fill and the weight of the product container shall conform to the Weights and Measures Act, Cap.513, Laws of Kenya, and the regulations of the importing country.

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10 Environmental management

Bay leaf shall comply with EMCA No 8 of 1999 on environmental management and disposal of used package and condemned materials.

11 Storage

Bay leaf shall be stored under cool dry conditions away from direct sunlight in stores which are rodent and insect proof.

12 Packaging

Bay leaf shall be packed in food grade containers that secure the integrity and safety of the product.

13 Labelling

Labelling shall be done in accordance with EAS 38 and shall, at the minimum, include the following:

- a) the label shall indicate the name of the product as bay leaf;
- b) name of manufacturer /vendor /importer;
- c) date of manufacture;
- d) expiry date;
- e) net weight in metric units;
- f) storage instructions;
- g) instructions for disposal of used packaging materials;
- h) GMO status; and
- i) where irradiation has been used it shall be declared on the label and depicted by using the irradiation symbol.