DEAS 1027: 2020

ICS nn.nnn.nn

DRAFT EAST AFRICAN STANDARD

Bacon — Specification

EAST AFRICAN COMMUNITY

First Edition 2020

Contents

Page

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.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. 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 procedures of the Community.

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.

EAS nnn-n was prepared by Technical Committee EAS/TC 004, *Meat, poultry, game, eggs and their products*.

Bacon — Specification

1 Scope

This Draft East African standard specifies requirements, methods of sampling and test for bacon.

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.

CAC/RCP 58, *Code of hygienic practice for meat*

CAC/MRL 2-1995, *Maximum residue limits for veterinary drugs in food*

CAC/GL 50, *General guidelines on sampling*

CAC/GL66, *Guidelines for the use of flavourings*

CAC/RCP 68, *Code of practice for the reduction of contamination of food with Polycyclic Aromatic Hydrocarbons (PAH) from smoking and direct drying processes*

CODEX STAN 192, General standard for food additives

EAS 12, *Potable Water — Specification*

EAS 35, *Edible salt — Specification*

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

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

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

ISO 5961, *Water quality — Determination of cadmium by atomic absorption spectrometry*

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

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

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

ISO 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli O157*

ISO 17294-2, *Water quality — Application of inductively coupled plasma mass spectrometry (ICP-MS) — Part 2: Determination of 62 elements*

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*

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/TS 17728, *Microbiology of the food chain — Sampling techniques for microbiological analysis of food and feed samples*

3 Terms and definitions

For the purposes of this standard, 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

— IEC Electropedia: available at http://www.electropedia.org/

3.1
meat
is all parts of an animal that are intended for, and have been judged as safe and suitable for human consumption

3.2
bacon
is a cured meat product traditionally derived from pork belly.

NOTE If meat from other portions of the carcass or other food animals are used, the product name must be qualified to identify the portions or food animal. For example “Pork Shoulder Bacon, streaky bacon, beef bacon, back bacon, wiltshire bacon.

3.3
streaky bacon / streaky rashers

made from the belly of a pig and is very fatty with long veins of fat running parallel to the rind.

3.4
beef bacon
is a cured beef product sliced to resemble regular bacon. It is prepared from various beef cuts and offered with a variety of coined names, including “Breakfast Beef,” “Beef Bacon,” etc

3.5
ready-to-eat
products that are intended to be consumed without any further treatment.

3.6
macon
bacon made from mutton.

NOTE The product must be qualified if made from other food animals eg turkey and chicken.

4 Requirements

4.1 Raw material

4.1.1 Meat shall be derived from animals slaughtered in a hygienically managed slaughter house complying with relevant according to requirements provided by relevant national regulatory authority of the partner states.

4.1.2 Salt used shall comply with EAS 35.

4.1.3 Nitrites and other additives used shall comply with CODEX STAN 192.

4.1.4 Portable water used shall comply with EAS 12.

4.2 Optional ingredients

4.2.1 All optional ingredients used shall be of food grade quality and conform to applicable EAS Standards.

4.2.2 Sucrose, honey, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup).

4.2.3 Spices, seasonings and flavorings complying with respective EAS Standards.

4.2.4 Smoking shall be done according to the Code of Practice for the reduction of contamination of food with polycyclic aromatic hydrocarbons (PAH) from smoking and direct drying processes CAC/RCP 68-2009

4.2.5 Liquid smoke shall be used in accordance with CAC/GL66 and CAC/RCP68.

4.3 General requirements

4.3.1 The food animal from which the bacon is derived shall be slaughtered in a hygienically managed slaughter-house and subjected to ante-mortem and post-mortem examination according to the procedure specified in CAC/RCP 58.

4.3.2 The meat from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours.

4.3.3 Bacon shall be free from foreign matter and discoloration.

5 Food additives

Food additives used in bacon shall be complying with CODEX STAN 192.

6 Hygienic requirements

6.1 Bacon shall be produced and handled in accordance with CAC/RCP 58 and EAS 39.

6.2 Bacon shall comply with microbiological limits given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Microbiological limits for Bacon

SL No.	Type of organisms	Max		Test method
		Raw	Ready-To-Eat	
i)	*E. coli 0157:H7 cfu/25g*	Absent	Absent	ISO 16654
ii)	*Salmonella spp cfu/25g*	Absent	Absent	ISO 6579
iii)	*Listeria monocytogenes cfu/25g*	Absent	Absent	ISO 11290-1
iv)	*Coagulase positive Staphylococcus aureus cfu/g*	10^3	Absent	ISO 6888-1
v)	*Yeast and Moulds cfu/g*	Not applicable	10^2	ISO 21527-2
vi)	*Clostridium Perfringens*	Absent	Absent	ISO 7937

7 Meat Identification

The identification/isolation of meat used in bacon shall be done according to the Polymerase Chain Reaction test or any other validated test method to determine the species of origin.

8 Contaminants

8.1 Veterinary drugs residues

Bacon shall comply with the maximum residue limits specified in CAC/MRL 2.

8.2 Pesticide Residues

Bacon when tested shall comply with the maximum residue limits set by codex alimentarius commission.

8.3 Heavy metal

Bacon shall not contain heavy metal in excess of the limits given in Table 2.

Table 2 — Limits for heavy metal in bacon

S/No.	Heavy metals	Maximum limits ppm	Test method
i)	Arsenic (Ar)	0.1	ISO 17294-2
ii)	Lead (Pb)	0.1	ISO 6633
iii)	Cadmium (Cd)	0.05	ISO 5961
iv)	Mercury (Hg)	0.03	ISO 6637

9 Packaging and labelling

9.1 Packaging

Packaging shall be done in food grade packaging materials that protect the product from any physical, microbiological, chemical or any other type of contamination during handling, storage and distribution.

The packages shall be able to withstand the rigors of handling and transportation and shall not be exposed to direct sun or rain.

9.2 Labelling

Labelling of packages shall be done in accordance with the requirements stipulated in EAS 38. In addition, the following particulars shall be legibly and indelibly labelled on the container:

a) description /Name of the product as appropriate;

b) list of ingredients in descending order;

c) allergens declaration;

d) name, location and address of manufacturer;

e) net weight, in metric units;

f) declaration as “raw” product, or ready to eat ;

g) date of manufacture;

h) expiry date;

i) batch number;

j) instructions for use (must inform the end-user to cook the product for e recommended period of time before consumption);

k) storage conditions and temperature of storage; and

l) country of origin;

11 Sampling

Sampling shall be carried out in accordance with CAC/GL 50. For microbial analysis samples shall be carried out in accordance with ISO/TS 17728.

Bibliography

[1]

[2]

[3]

[4]

[5]

.