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DRAFT EAST AFRICAN STANDARD

Dried fish maws — 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.

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.

Dried fish maws — Specification

1 Scope

This draft East African standard specifies the requirements, sampling and test methods for dried fish maws 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 972.23, Lead in fish — Atomic absorption spectrophotometric method

AOAC 2015.01, Heavy Metals in Food - Inductively Coupled Plasma–Mass Spectrometry

CXG 50, General guidelines on sampling

CXC 52, Code of practice for fish and fishery products

CXS 192, General standard for food additives

EAS 12, Drinking (potable water) — Specification

EAS 38, Labelling of pre-packaged foods — Requirements

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 C by the pour plate technique

ISO 5984, Animal feeding stuffs — Determination of crude ash

ISO 5985, Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid

ISO 6496, Animal feeding stuffs — Determination of moisture and other volatile matter content

ISO 6579-1, Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: 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 21527-1, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0.95

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply.

3.1

dried fish maws

dried swim bladders of large fish species

3.2

food grade container

packaging made of materials which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour, colour or flavour to the product

3.3

foreign matter

any material which is not of fish origin such as sand, stones, metallic chips and plant parts

4 Requirements

4.1 General requirements

4.1.1 Raw materials

- i. Dried fish maws shall be prepared from sound and matured fish of the designated species,
- ii. Water used during processing fish maws shall comply with EAS 12.

4.1.2 Finished products

Dried fish maws shall

- a) have the characteristic colour and odour of the fish species;
- b) be free from foreign matter;
- c) be free from any indication of spoilage such as mouldiness, colour change; and
- d) be wholesome and free from remnants of membranes such as stains, blood vessels, shreds and blood spots.

4.2 Specific requirements

Dried fish maws shall comply with the requirements given in Table 1 when tested in accordance with the methods specified therein.

Table 1 — Quality requirements for dried fish maws

S/NO	Parameter	Maximum limit %	Test method
i.	Moisture,	8.0	ISO 6496
ii.	Acid insoluble ash	1.5	ISO 5985
iii.	Total ash	15	ISO 5984

5 Food additives

Food additives when used in the preparation of fish maws shall comply with CXS 192.

6 Hygiene

Dried fish maws shall be prepared and handled in accordance with EAS 39 and CXC 52 and 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 dried fish maws

Microorganism	Maximum limit	Test method
<i>Salmonella spp, per 25 g</i>	Absent	ISO 6579–
<i>Escherichia coli cfu/g</i>	Absent	ISO 16649-2
<i>Staphylococcus aureus cfu/g</i>	10 ³	ISO 6888
Total viable count, g ⁻¹	10 ⁵	ISO 4833
Yeast and Moulds s	10 ³	ISO 21527

7 Contaminants

7.1 Heavy metals

Dried fish maws shall comply with the contaminant limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Heavy metal limits for dried fish maws

Heavy metal	Maximum limit mg/kg	Test method
Lead	0.3	AOAC 972.23
Mercury	0.5	AOAC 2015.01

7.2 Pesticide residues

Dried fish maws shall comply with those maximum pesticides residue limits established by the Codex Alimentarius Commission.

8 Packaging

Dried fish maws shall be packaged in food grade container.

9 Labelling

In addition to the requirements in EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- a) name of the product as "Dried fish maws"; common name and specie name of the fish used;
- b) name and physical address of processor/packer;
- c) net weight in grams or kilograms;
- d) production date;
- e) batch or code number;
- f) date of expiry;
- g) storage conditions; and
- h) country of origin.
- i) Introduce instruction for use

10 Sampling

Sampling shall be done in accordance with CXG 50.

Draft for Comments Only