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DRAFT EAST AFRICAN STANDARD

Fresh/frozen fish roe — 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.

Fresh/frozen fish roe — Specification

1 Scope

This Draft East African Standard specifies the requirements and methods of sampling and test for fresh/frozen fish roe 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.

EAS 12, Potable water — Specification

AOAC 972.23, Lead in fish — Atomic absorption spectrophotometric method

AOAC 973.34, Cadmium in food — 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

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

CXS 192, General standard for food additives

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

EAS: 35 Edible Salt Specifications

EAS 38, Labelling of pre-packaged foods — Requirements

ISO 6495-1, Animal feeding stuffs — Determination of water-soluble chlorides content Part 1: Titrimetric method

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

ISO/TS 21872 (all parts), Microbiology of food and animal feeding stuffs — Horizontal method for the detection of potentially enteropathogenic Vibrio spp.

ISO 16649-2, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide

ISO 4833-1, Microbiology of food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony-count at 30 degrees C by the pour plate technique

3 Terms and definitions

3.1

fish roe

the product made from fish eggs by treating with food grade salt

3.2

Fish eggs

non-ovulated eggs separated from the connective tissue of ovaries

3.3

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

4 Requirements

4.1 General requirements

4.1.1 Raw material

- i. Fresh/ frozen fish roe shall be prepared from fish eggs extracted from sound and wholesome fish which are of a quality fit to be sold fresh for human consumption.
- ii. Water used during fish processing shall be potable complying with EAS 12.
- iii. Salt shall be of food grade quality and conform to EAS 35.

4.1.2 Finished product

Fresh/frozen fish roe shall:

- a) be maintained at a temperature of 2°C to 4°C for fresh and -18°C or below for frozen.
- b) have colour, appearance and odour characteristic of the species;
- c) be free from remnants of membranes and/ or secreted fat;
- d) be free from dust, sand, dirt and any other extraneous matter;
- e) be free from defects, such as broken eggs or fluid, discolouration, deterioration and off odour; and
- f) be sound and intact.

4.2 Specific requirements

Fresh/frozen fish roe shall comply with the specific requirements given in Table 1.

Table 1 – Specific requirements for Fresh/frozen fish roe

S/N	Parameter	Requirement	Test method
i.	Nacl %, max.	3.5	ISO 6495-1

ii.	Acid insoluble ash, % max.	0.5	ISO 5985
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5 Food additives

Food additives when used in the preparation and processing of fresh Fresh/frozen fish roe shall comply with CXS 192.

6 Hygiene

6.1 The product shall be prepared and handled in accordance with EAS 39 and CXC 52 and shall comply with microbiological limits given in Table 2.

Table 2 — Microbiological limits fresh/frozen fish roe

S/No.	Type of microorganism	Maximum limit	Method of test
1	<i>Salmonella</i> spp, per 25 g	Absent	ISO 6579
2	Total viable count, cfu/g,	10 ⁵	ISO 4833-1
2	<i>Escherichia coli</i> , cfu/g	Absent	ISO 16649
3	<i>Staphylococcus aureus</i> , cfu/g	10 ³	ISO 6888
7	<i>Vibrio</i> spp. per 25g	Absent	ISO/TS 21872

6.2 The product shall be free from any parasites.

7 Contaminants

7.1 Heavy metals

Fresh/frozen fish roe shall comply with the heavy metal limits given in Table 3.

Table 3 — Heavy metal limits for fresh/frozen fish roe

S/No.	Heavy metal	Maximum limit, mg/kg	Test method
(ii)	Lead	0.3	AOAC 972.23
(iii)	Cadmium	0.3	AOAC 973.34
(iv)	Mercury	0.5	AOAC 2015.01

7.2 Pesticide residues

Fresh/ frozen fish roe shall comply with those maximum pesticides residue limits established by the Codex Alimentarius Commission for similar commodities.

8 Packaging

Fresh/ frozen fish roe shall be packaged in food grade containers.

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 “fresh/ frozen fish roe the common name and specie name;
- b) name and physical address of processor/packer;
- c) net weight;
- d) production date;
- e) batch number;
- f) expiry date;
- g) storage conditions;
- h) country of origin; and
- i) instruction for use”

10 Sampling

Sampling shall be done in accordance with CXG 50.