



**DEAS 897: 2024**

ICS 67.120.30

## **DRAFT EAST AFRICAN STANDARD**

---

**Frozen lobster tails — 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 2016 — All rights reserved  
East African Community  
P.O. Box 1096  
Arusha  
Tanzania  
Tel: 255 27 2504253/8  
Fax: 255 27 2504481/2504255  
E-mail: [eac@eachq.org](mailto:eac@eachq.org)  
Web: [www.eac-quality.net](http://www.eac-quality.net)

Reproduction for sales purposes may be subject to royalty payments or a licensing agreement. Violators may be prosecuted

## 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.

FDEAS 897 was prepared by Technical Committee EASC/TC 003, *Fish and fishery products*.



## Frozen lobster tails — Specification

### 1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for frozen lobster tails of all the species of the genera *Panulirus*, *Homarus* and *Peurulus* 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 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*

CXS 192, *General standard for food additives*

EAS 12, *Drinking (potable water) — Specification*

EAS 38, *Labelling of pre-packaged foods — General requirements*

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

EAS 803, *Nutrition labelling — Requirements*

EAS 804, *Claims on foods — Requirements*

EAS 805, *Use of nutritional and health claims — Requirements*

ISO 4833 (all parts), *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the 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/TS 21872 (all parts), *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of potentially enteropathogenic Vibrio spp.*

### 3 Terms and definitions

For the purposes of this standard, the following term and definition shall apply.

- 3.1 lobster tails**  
the tail part of the lobster
- 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

### 4 Requirements

#### 4.1 Raw material

- 4.1.1 Lobster tails shall be fresh, sound, free from any extraneous matter.
- 4.1.2 Water used in the preparation of frozen lobster tails shall comply with EAS 12.

#### 4.2 Finished product

Frozen lobster tails shall:

- a) be maintained at a temperature of -18 °C or lower;
- b) have colour, appearance and odour characteristic of the species;
- c) be free from eggs, saw dust, sand, dirt and any other extraneous matter;
- d) be free from defects, such as dehydration, discolouration, deterioration, black spots and off odour;
- e) be of two types, depending upon the colour of the meat, namely: snow-white to white, and light pink to pink; and
- f) be sound, intact and free from freezer burns.

### 5 Food additives

Food additives may be used in the preparation of frozen lobster tails in accordance with CXS 192.

### 6 Hygiene

- 6.1** Frozen lobster tails shall be produced and handled in a hygienic manner in accordance with EAS 39 and CXC 52.
- 6.2** Frozen lobster tails shall conform to the microbiological limits given in Table 1 when tested in accordance with the methods prescribed therein.

**Table 1 — Microbiological limits for frozen lobster tails**

S/N	Type of microorganism	Maximum limit	Test method
i	<i>Salmonella spp</i> , per 25 g	Absent	ISO 6579
ii	<i>Escherichia coli</i> , cfu/g	10	ISO 16649
iii	<i>Staphylococcus aureus</i> , per g	10 <sup>3</sup>	ISO 6888-1
iv	Total viable count, cfu/g	10 <sup>5</sup>	ISO 4833
v	<i>Vibrio spp</i> , per g	Absent	ISO/TS 21872

## 7 Contaminants

### 7.1 Heavy metals

Frozen lobster tails shall conform to the heavy metal limits given in Table 2 when tested in accordance with the methods prescribed therein.

**Table 2 — Heavy metal limits for frozen lobster tails**

S/N	Contaminant	Maximum limit, mg/kg	Test method
i.	Lead	0.3	AOAC 972.23
ii.	Cadmium	2	AOAC 973.34
iii.	Mercury	1.0	AOAC 2015.01

### 7.2 Pesticide residues

Frozen lobster tails shall conform to maximum residue limits for pesticides established by Codex Alimentarius Commission.

## 8 Packaging

Frozen lobster tails shall be packaged in food grade container.

## 9 Labelling

**9.1** 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 "frozen lobster tails" with a common name or species name;
- b) batch or lot number;
- c) production date;
- d) date of expiry;
- e) net weight;
- f) storage instructions;

- g) name and physical address of the processor;
- h) country of origin; and
- i) instruction for use.

## **9.2 Nutritional labelling, nutrition and health claims**

Nutritional labelling, nutrition and health claims may be made in accordance with EAS 803, EAS 804 and EAS 805.

## **10 Sampling**

Sampling of the frozen lobster tails shall be done in accordance with CXG 50.

**Annex A**  
(informative)

**Grades**

Grading may be done either before final washing and wrapping or after freezing, that is, before filling into the containers. Unless otherwise agreed to between the purchaser and the vendor, the product may fall in any of the following grades:

<b>Grade designation</b>	<b>Mass per individual piece, g</b>
Super Jumbo	> 340
Jumbo	285 - 340
Large	225 - 284
Medium	170 - 224
Small	115 - 169
Extra Small	50 - 114
Tiny	< 50



Draft for Comments Only