
Beer — Specification



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This African Standard was prepared by ARSO/TC 18, *Alcoholic and non-alcoholic beverages*.

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Beer — Specification

1 Scope

This African standard specifies requirements, methods of sampling and test for beer 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.

ARS 53, *General principles of food hygiene — Code of practice*

ARS 56, *Pre-packaged foods — Labelling*

ARS 2229, *Alcoholic beverages — Methods of sampling and test*

ARS 2232, *Potable water — Specification*

CXG 66, *Guidelines for the use of flavourings*

CXS 192, *Codex general standard for food additives*

ISO 1842, *Fruit and vegetable products — Determination of pH*

ISO 2447, *Fruit and vegetable products — Determination of tin content*

ISO 4831, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of coliforms — Most probable number technique*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

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/TS 6733, *Milk and milk products — Determination of lead content — Graphite furnace atomic absorption spectrometric method*

ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method*

ISO 17239, *Fruits, vegetables and derived products — Determination of arsenic content — Method using hydride generation atomic absorption spectrometry*

3 Terms and definitions

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

3.1

alcohol

as ethyl alcohol (C₂H₅OH)

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3.2

beer

beverage, containing ethyl alcohol prepared by fermentation of sugars derived mainly from malted and/or unmalted cereal grains and/or permitted adjuncts with added hops or hop products

3.3

malt

cereal grain (often barley), which has been steeped, allowed to germinate and then dried or kilned to halt further germination

3.4

unmalted cereal grains

cereal grains that have not undergone the processes in 3.3

3.5

brewing

process of converting malt and/or unmalted cereal grains and adjuncts into beer

3.6

adjuncts

any other source of fermentable sugar from an agricultural origin other than malted barley

NOTE 1 Adjuncts are usually but not exclusively added in the brew house during the process of brewing.

4 Requirements

4.1 Ingredients

4.1.1 Essential ingredients

The following essential ingredients shall be used for the production of beer:

- a) malted and/ or unmalted grains;
- b) hops and/or products derived from hops; and
- c) potable water complying with ARS 2232.

4.1.2 Optional ingredients

Optional ingredients for beer may include:

- a) permitted adjuncts (3.6); and
- b) flavouring extract materials in accordance with CXG 66.

4.1.3 Processing aids

Only food grade processing aids generally recognized as safe for human consumption shall be used during the manufacture of beer.

4.2 Classification of beer

Beer maybe classified based on the ethyl alcohol content; When such classification is done the product shall comply with the classes specified in Table 1.

Based on ethyl alcohol content given in Table 1, beer shall be classified as follows:

- a) non-alcoholic;
- b) low alcohol/light;

- c) mild;
- d) medium; and
- e) strong.

4.3 General requirements

Beer shall be free from:

- a) any substances injurious to human health;
- b) any extraneous matter;
- c) artificial sweetening agents;
- d) any artificial colorants
- e) any added alcohol.

4.4 Specific requirements

4.4.1 Beer shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for beer

S/No	Parameter		Requirement	Test method
i.	Ethyl alcohol content, % v/v	Non-alcoholic beer	Less than 0.5	ARS 2229
		Low alcohol/light beer	0.5 – 2.4	
		Mild beer	2.5 – 4.0	
		Medium beer	4.1 – 5.5	
		Strong beer	More than 5.5	
ii.	pH		3.0 – 5.0	ISO 1842
iii.	Carbon dioxide, g/L	Bottled/canned beer	2.4 – 7.0	ARS 2229
		Kegged beer	1.0-5.0	

4.4.2 Bright lager beer shall have maximum haze of 2.5 European Brewery Convention (EBC) units when tested in accordance with ARS 2229.

5 Food additives

Food additives may be used in accordance with CXS 192.

6 Hygiene

6.1 Beer shall be produced and handled in accordance with ARS 53.

6.2 Beer 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 beer

S/No	Microorganism	Limit	Test method
i.	<i>Coliforms</i> , MPN/mL or; <i>Coliforms</i> , CFU/mL	Not detected	ISO 4831 or ISO 4832
ii.	Total plate count, CFU/mL, max.	10 ²	ISO 4833-1

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7 Contaminants

7.1 Pesticide residues

Beer shall comply with the pesticide residue limits specified in Codex Alimentarius Commission food online database.

7.2 Heavy metals

Beer shall comply with the maximum heavy metal limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Heavy metal limits for beer

S/No	Heavy metal	Limit mg/kg, max.	Test method
i.	Arsenic (As)	0.1	ISO 17239
ii.	Lead (Pb)	0.1	ISO/TS 6733
iii.	Tin (for canned beer)	150	ISO 2447

7.3 Aflatoxin limits

Beer shall comply with the aflatoxin limits given in Table 4 when tested in accordance with the test methods specified therein.

Table 4 — Aflatoxin limits for beer

S/No	Aflatoxin	Limit µg/kg, max.	Test method
i.	Total aflatoxin	10	ISO 16050
ii.	Aflatoxin B ₁	5	

8 Packaging

Beer shall be packaged in food grade materials that ensure the integrity and safety of the product.

9 Labelling

In addition to the labelling requirements given in ARS 56, each package shall be legibly and indelibly labelled with the following information:

- a) name of the product, as "Beer";
- b) [class of beer as specified in 4.2];
- c) name, physical and postal address of the manufacturer, importer or bottler;
- d) ethyl alcohol content, % by volume;
- e) list of ingredients in descending order of proportion by mass;
- f) net content in millilitres or litres;

- g) a declaration by common name of any additives used;
- h) date of manufacture;
- i) batch identification number/code;
- j) best before; less than 10% ABV
- k) country of origin; and
- l) statutory warnings.
- m) Allergen declaration

10 Sampling

Sampling shall be done in accordance with ARS 2229.

Draft African Standard for comments only — Not to be cited as African Standard

Bibliography

EAS 63:2019, *Beer* — *Specification*

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