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**DRAFT EAST AFRICAN STANDARD**

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**Oat grains— 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.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. 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 Principles and procedures for development of East African Standards.

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.

The committee responsible for this document is Technical Committee EASC/TC 014, *Cereals, Pulses and their derived products*.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.

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## Oat grains— Specification

### 1.0 Scope

This draft East Africa Standard specifies the requirements, sampling and test methods for oat grains (*Avena Sativa spp* or *Avena byzantina*) intended for human consumption.

This standard does not apply to *Avena nuda* (hulless oat grains).

### 2.0 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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.

CXS 193, *General standard for contaminants and toxins in food and feed*

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

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

EAS 900, *Cereals and pulses — Sampling*

EAS 901, *Cereals and pulses — Test methods*

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 the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Method using Baird-Parker agar medium*

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 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*

### 3.0 Terms and definitions

For the purposes of this document, the following terms and definitions 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>

#### 3.1 oat grains

the grains of *Avena sativa* and *Avena byzantina*.

#### 3.2

##### wholesome/sound

free from disease, deterioration (such as but not limited to decay, breakdown) or adulteration/contamination, that appreciably affects their appearance, the keeping quality of the produce or market value

### **3.3 clean**

practically free from visible soil, fungal contamination, dust, or other visible foreign matter

### **3.4 foreign matter**

all organic and inorganic material other than oat grains, broken kernels and other grains

### **3.5 inorganic matter**

stones, glass, pieces of soil and other mineral matter

### **3.6 organic matter**

any animal or plant matter (seed coats, straws, weeds) other than grain of oats, damaged oat grain, other grain, inorganic extraneous matter and harmful/toxic seeds

### **3.7**

#### **ergot**

sclerotium of the fungus *Claviceps purpurea*

### **3.8**

#### **filth**

impurities of plant and animal origin including dead insects, rodent hair and excreta

### **3.9**

#### **test weight**

the weight of a hundred litre volume of oat grain expressed as kilograms per hectolitre

### **3.10**

#### **damaged kernels**

includes pieces of kernels that show visible deterioration due to moisture, weather, disease, insects, mould, heating, fermentation, sprouting or other causes

#### **defective/damaged grain**

pest damaged, discoloured, stained, rotten and diseased, immature and shrivelled grain and broken grain

#### **pest damaged grain**

grain which shows damage or owing attack by rodents, insects, mites or other pests

#### **broken oat grains**

pieces of oat grains that are less than three-quarters of a whole kernel and include grains of oat grain in which part of the endosperm is exposed or oat grains without a germ. If the piece is more than three-quarters of a grain, it is considered as whole grain.

#### **food grade packaging material**

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

#### **other grain**

edible grain, whole or broken, other than oat grain, that is, cereals, pulses and other edible legumes

## 4 Requirements

### 4.1 General requirements

#### 4.1.1 Oat grains shall be:

- a) clean, wholesome, uniform in appearance,
  - b) characteristic colour of oat species
  - c) free from abnormal flavour, musty, or other undesirable odour;
  - d) free from live pests; and
  - e) free from Toxic or noxious seeds in amounts which may represent a hazard to human health.
- NOTE: An indicative list of these seeds is given in Annex A

### 4.2 Specific requirements

Oat grains 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 Oat Grains**

S/NO	Characteristic	Limits			Test method
		Grade1	Grade2	Grade3	
1	Test weight kg/hl, Minimum,	46	42	39	EAS 901
2	Sound oat grains, % min	97	94	90	
3	Heat damaged, % m/m, max	0.1	0.3	1.0	
4	Foreign matter , % , Max	2.0	3.0	4.0	
5	Inorganic matter	0.5			
6	Wild oat grains% m/m, max	0.2			
7	Filth % m/m, max	0.1			
8	Moisture content	14			
9	Hulless and Broken kernels % m/m max	5.0			
10	Ergot	0.05			
11	Other grains , % m/m max	3.0			
12	Noxious weeds, %m/m	0.5			
13	Damaged Kernels ( including pest damaged)	3			

## 5.0 Hygiene

Oat grains shall be produced, prepared and handled in accordance with EAS 39

## 6.0 Contaminants

### 6.1 Pesticide residues

Oat grains shall comply with pesticide residue limits established by the Codex Alimentarius Commission for this commodity.

### 6.2 Heavy metals

Oat grains shall comply with the heavy metals limits as stipulated in CXS 193

### 6.3 Mycotoxin

Oat grains shall comply with the maximum limits for mycotoxins given in Table 4 when tested in accordance with the test methods prescribed therein.

**Table 2 — Mycotoxin limits for Oat grains**

S/No	Mycotoxin	limit (max)	Test method
i.	Total aflatoxins µg/kg	10	EAS 901
ii.	Aflatoxin B <sub>1</sub> , µg/kg	5	

## 7 Packaging

Oat grains shall be packaged in food grade packaging material which safeguards the hygienic, nutritional and organoleptic qualities of the product.

## 8.0 Marking and Labelling

8.1 In addition to the requirements in EAS 38, each package shall be legibly and indelibly labelled with the following:

- a) product name as “oat grains”;
- b) color and variety/common name;
- c) name, address and physical location of the producer/ packer/importer;
- d) lot/batch/code number;
- e) net weight, in metric units;
- f) the declaration “Food for Human Consumption”;
- g) storage instruction’;
- h) crop year;
- i) best before date;

- j) instructions for use and on disposal of used package; and
  - k) country of origin.
- l) Declaration of GMO, where applicable'

### **8.2 Labelling of non-retail containers**

Information detailed in 8.1 shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the processor or packer as well as storage instructions, shall appear on the container.

However, lot identification and the name and address of the processor or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

**8.3** Each container may be marked with the standards mark of quality.

### **9.0 Sampling**

Sampling shall be done in accordance with EAS 900

**Annex A**  
(informative)

**List of harmful and toxic seeds**

<b>A.1 Toxic seeds</b>		
<b>Botanical name</b>		<b>Common name</b>
Acroptilon repens (L.)DC.		
Agrostemma githago L.		Corn-cockle
Coronilla varia L.		Coronilla, Crown vetch
Crotalaria spp.		Crotalaria
Datura fastuosa L.		
Datura stramonium L.		Stramony, thorn apple
Heliotropium lasiocarpum Fisher et C.A.		Meyer Heliotrope
Lolium temulentum L.		Darnel
Ricinus communis L.		Castor-oil plant
Sophora alopecuroides L.		Stagger bush, Russian
	centaury	
Sophora pachycarpa Schrank ex C.A. Meyer		
Thermopsis montana		Buffalo pen
Thermopsis lanceolata R. Br. In Aiton		
Trichoderma incanum		
<b>A.2 Harmful seeds</b>		
<b>Botanical name</b>		<b>Common name</b>
<i>Allium sativum</i> L.		Garlic
<i>Cephalaria syriaca</i> (L.) Roemer et Shultes		Teasel
<i>Melampyrum arvense</i> L.		Cow-cockle
<i>Melilotus</i> spp.		Melilot
<i>Sorghum halepense</i> (L.) Pers.		Johnson grass
<i>Trogonella foenum-graecum</i> L.		Fenugreek

NOTE This is a non-exhaustive list which can be augmented as necessary

## Bibliography

[1] CODEX STAN 201-1995, CODEX STANDARD FOR OAT GRAIN

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