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EAST AFRICAN WORKING DRAFT STANDARD

Malt-based cocoa products — 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. XXXXXX.

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 002, *Coffee, cocoa and related products*.

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Malt-based cocoa products — Specification

1 Scope

A This East African working draft specifies the requirements, sampling and test methods for malt-based cocoa products.

2 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.

EAS 217; *Methods for the microbiological examination of foods.*

EAS 41-Part 1-16; *Methods of test for processed fruits and vegetables*

EAS 16 *Plantation (mill) white sugar — Specification*

EAS 35, *Fortified Edible salt — Specification*

EAS 36, *Honey — Specification*

EAS 349 –Liquid glucose (Glucose syrup)-specification

EAS 1031, *Cocoa powder and cocoa powder mixture — Specification*

EAS 51, *Refined white sugar — Specification*

AOAC 931.04, *Loss on Drying (Moisture) in Cacao Products*

AOAC 920.72, *Ash (acid-insoluble) of cacao products.*

AOAC 970.21, *pH of Cacao Products: Potentiometric Method*

CODEX STAN 54, *Codex standard for powdered dextrose (icing dextrose)*

EAS 38, *Labelling of pre-packaged foods — Specification*

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

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

Codex Stan 192, *Codex general standard for food additives*

ISO 4831, *Microbiology of food and animal feeding stuffs Horizontal method for the detection and enumeration of coliforms*

ISO 7251, *Microbiology of food and animal feeding stuffs Horizontal method for the detection and enumeration of presumptive Escherichia coli*

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 6888-3, *Microbiology of food and animal feeding stuffs Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) Part 3: Detection and MPN technique for low numbers*

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*

ISO 16050, *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 15141, *Cereals and cereal products Determination of ochratoxin A - High performance liquid chromatographic method with immunoaffinity column clean up and fluorescence detection*

ISO 2292, *Cocoa beans -Sampling*

CAC/GL 50, *General guidelines on sampling*

3 Terms and definitions

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

3.1

cocoa powder

product obtained by finely grinding cocoa cakes which remains after the removal or reduction of the cocoa butter.

3.2

cocoa butter

fat obtained from cocoa nib and its derivatives

3.3

malt-based cocoa product

product that is made from malt, cocoa and sugar with other optional ingredients, presented in forms of granulated, powdered, to give a ready to drink product.

3.4

malt extract

viscous liquid extracted from barley or other cereal grains with the characteristic colour of the malt product.

Note to entry dehydrated malt extract (powdered or granulated form of the extract with characteristic colour of the malt product).

4 Requirements

4.1 Ingredients

4.1.1 Essential ingredients

4.1.1.1 Cocoa powder

Cocoa powder shall comply with EAS 1031. The amount of cocoa powder in granulated malt-based product shall not be less than 5% m/m.

4.1.1.2 Malt extract

The amount of malt extract shall not be less than 20% m/m.

4.1.1.3 Sugars

For the purposes of this standard, any or a combination of the following sugars can be used and when used shall comply with the relevant EAS Standards. These may include:

- a) Fructose;
- b) Dextrose complying with CXS 54;
- c) Icing sugar complying with applicable standards;
- d) Dry or liquid glucose syrup complying with EAS 349;
- e) Mill white sugar complying with EAS 16;
- f) Refined sugar complying with EAS 5; and
- g) Caramel sugar.

4.1.2 Optional ingredients

In addition to the essential ingredients given in 4.1, optional ingredients complying with the relevant standards shall include but not limited to the following:

- a) Milk and milk products when used shall comply with the relevant standards;
- b) Salt shall comply with EAS 35;
- c) Vitamins and minerals;
- d) Honey complying with EAS 36; and
- e) Any other food grade ingredients in compliance with the relevant standards.

5.2 General requirements

5.1.1 Malt-based cocoa products shall be free from impurities and shall not contain any foreign matter.

5.1.2 The product shall have a uniform colour.

5.1.3 The product shall not have off-flavours and tastes.

5.3 Specific requirements

Malt-based cocoa products 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 granulated malt-based cocoa products

S/N	Characteristics	Requirement	Test method
i)	Moisture content, % mass by mass, max. a) granulated form b) powdered form	[7.0] [4.0]	AOAC 931.04
ii)	Acid insoluble ash, m/m % max	1	AOAC 920.72

iii)	PH	6-8	AOAC 970.21
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6 Food additives

Food additives, when used in malt based cocoa products shall comply with CXS 192.

7 Hygiene

7.1 Malt-based cocoa products shall be processed and handled in accordance with EAS 39.

7.2 Malt-based cocoa products shall comply with the microbiological limits given in Table 2 when tested in accordance with the test method specified therein.

Table 2 — Microbiological limits for malt-based cocoa products

S/N	Types of Micro-organism	Limit	Test Methods
i)	coliforms, cfu per g	Absent	ISO 4831
ii)	Escherichia. coli, cfu er 25 g	Absent	ISO 7251
iii)	Salmonella, cfu per 25 g	Absent	ISO 6579
iv)	Staphylococcus aureus, cfu per g	Absent	ISO 6888-3
v)	Yeast and moulds, cfu per g, max.	10 ²	ISO 21527-2

8 Contaminants

8.1 Ochratoxin A

When tested in accordance with ISO 15141, Ochratoxin A in malt based cocoa products shall not exceed 5 µg/kg.

8.2 Heavy metals

Malt – based cocoa products shall not exceed maximum heavy metal limits established by the Codex Alimentarius Commission.

8.3 Pesticides residues

Malt – based cocoa product where applicable shall comply with those maximum pesticide residue limits established by the Codex Pesticide Online Database.

9 Packaging

Malt – based cocoa product shall be packaged in containers made from food grade packaging materials that safeguard the hygienic, nutritional, organoleptic properties, the safety and integrity of the product throughout the shelf life of the product.

10 Labelling

In addition to the labelling requirements in EAS 38, packages of malt based cocoa product shall be labelled legibly and indelibly with the following information:

- a) Name of the product; with an indication clearly on its presentation as “granulated” or “powdered” form;
- b) Name, address and physical location of the manufacturer;
- c) Manufacturing date;
- d) Net weight, in grams or kilograms;
- e) List of ingredients in descending order of proportion;
- f) Expiry date;
- g) Storage instructions;
- h) Country of origin;
- i) Lot/batch number;
- j) Instruction for disposal of used package;
- k) GMO status, where applicable;
- l) Irradiation status, where applicable.

11 Nutritional and health claims

When nutritional and/health claims are made, shall be in accordance with EAS 803, EAS 804 and EAS 805.

12 Sampling

Sampling shall be done in accordance with ISO 2292 and CAC/GL 50.

Bibliography

- [1] *KS 1792 Malt-based cocoa products-specification*
- [2] *CXS 105, Codex Standards for cocoa products and chocolate.*
- [3] *Codex Stan 192- Codex Standard for Food Additives – 1995*
- [4] *Codex Stan 193- Codex Standard for contaminants and toxins in food and feed.*
- [5] *IS 1164: 1986 reaffirmed 2007(Revision 3 First Reprint July 2009 including amendment 1 and 2)*
- [6] *Indian Standard- Specification for cocoa powder.*
- [7] *MS 871: 2001 -Specification for Malaysian cocoa powder.*
- [8] *Cocoa and Chocolate Technology 1974 by B.W. Minifie, Oxford University Press.*

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