



EAST AFRICAN STANDARD

Edible sugarcane—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 019, Sugar and Sugar Products.

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Call for Public Review Comments

Edible sugarcane—Specification

1 Scope

This Draft East African Standard specifies the requirements, sampling and test methods for icing sugar intended for human consumption.

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 5, *Refined sugar — Specification*

CODEX STAN 192, *General standard for food additives*

CAC/GL 50 *General guidelines on sampling*

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

EAS 39, *Food processing units — Code of hygiene*

ICUMSA Method GS 2/1/3/9-15, *The Determination of Sugar Moisture by Loss on Drying – Official*

ICUMSA Method GS 2/9-6, *the Determination of Reducing Sugars in White Sugar and Plantation White Sugar by the Modified Ofner Titrimetric Method – Official*

ICUMSA Method GS 2/3-10, *the Determination of White Sugar Solution Colour – Official*

ICUMSA Method GS 2/3-17, *the Determination of Conductivity Ash in Refined Sugar Products and in Plantation White Sugar – Official*

ICUMSA Method GS 1-16, *the Determination of Starch in Raw Sugar by a Modified BSES Method – Official*

ICUMSA GS 2/3-35, *The Determination of Sulphite in Refined Sugar Products excepting Brown Sugars by an Enzymatic Method – Official the Determination of Sulphite in Brown Sugars – Tentative*

ICUMSA Method GS 2/3-1, *the Braunschweig Method for the Polarisation of White Sugar by Polarimetry*

ISO 4833-2, *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of microorganisms – Colony-count technique at 30°C*

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

3 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>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

Sugarcane stem

solid, unbranched stem, roughly circular in cross-section that is clearly differentiated into joints each comprising a node and an internode

3.2

Edible sugarcane

refers to sugarcane intended for direct chewing or fresh juice extraction, rather than for industrial sugar manufacturing

4 Requirements

4.1. General requirement

Edible sugarcane stem shall:

- a) be fresh, mature, well-formed and firm;
- b) be free from dirt, dry leaves and extraneous matter;
- c) be free from disease, visible insect pests;
- d) be free from mechanical damage and pest damage;
- e) be free from off odours; and
- f) have characteristic natural taste and aroma.
- g) be cleaned, peeled and chopped

4.2 Specific requirements

When tested in accordance with the referenced test methods, Edible sugarcane stem shall comply with the specific requirements specified in Table 1.

Table 1 — Quantity requirements for Edible sugarcane

S/N	Characteristic	Requirement	Test method
i	Moisture % m/m, min	65	ICUMSA GS 7 – 5 (1994)
ii	Total soluble solids, ° Brix, min	15	ICUMSA GS4/7/8 – 13 (2009)
iii	pH	4.8 - 5.2	ISO 1842
iv	Sucrose content, %, min	7.0	ICUMSA GS 6 - 3

5 Food additives

Food additives, when used in Edible sugarcane stem shall comply with CXS 192.

6 Hygiene

6.1. Edible sugarcane stem shall be processed and handled in accordance with EAS 39.

6.2. Edible sugarcane stem shall comply with the microbiological requirements given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for Edible sugarcane

S/No	Microorganism	Maximum limit cfu/mg	Test method
i	Total plate count, max.	10 ³	ISO 4833-1
ii	Yeast and moulds, CFU/ml max	5	ISO 21527-1
iii	<i>Escherichia coli</i> , CFU/ml max	absent	ISO 7251
iv	<i>Staphylococcus aureus</i> , CFU/ml max	absent	ISO 6881-1
v	Salmonella cfu/25g	Absent	ISO 6579-1

8 Contaminants

8.1. Heavy metals

Edible sugarcane stem shall not exceed maximum heavy metal limits established by the Codex Alimentarius Commission.

8.2. Pesticides residues

Edible sugarcane shall comply with those maximum pesticide residue limits established by the Codex Alimentarius commission online database..

9 Packaging

Edible sugarcane shall be packaged in food grade materials that ensure product safety and integrity.

10 Labelling

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

- a) The name of the product 'Edible sugarcane'
- b) Presentation
- c) Net contents: The net contents shall be declared by weight in metric units ('system international')
- d) Name and Address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.
- e) Country of Origin
- f) Packaging date
- g) Best before date
- h) Storage conditions as "Store in a cool dry place away from direct sunlight and contaminants"
- i) Instructions on disposal of used package;

11. Sampling

Sampling shall be done in accordance with CXG 50.

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