



EAST AFRICAN STANDARD

Caramels and fudges—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*.

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.

Caramel and fudges — Specification

1 Scope

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

2 Normative references

The following documents are referred to in the text in such a way that some or all 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.

CAC/GL 50, General guidelines on sampling

CODEX STAN 192, General standard for food additives

EAS 38, Labeling of pre-packaged foods — Specification

EAS 39, Food processing units — Code of hygiene

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

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

ISO 21527-1, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0.95

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:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

Caramel

“Smooth, chewy and non crystallized confection made by heating of sugar, glucose, or corn syrup, milk/cream and butter with or without other ingredients until it melts and browns.”

3.2

Fudge

a grained medium boiled confection which contains both milk solids and a high fat content, high sugar (beet or cane) and low doctor syrup solids (glucose, invert sugar, etc.). It may be called a short-grained caramel

4 Requirements

4.1 General requirements

4.1.1 Caramels, toffees and fudge shall be free from dirt, filth and extraneous matter.

4.1.2 Caramels, toffees and fudge shall not stick to the wrapper.

4.2 Specific requirements

When tested in accordance with the referenced test methods, Caramels, toffees and fudge shall comply with the specific requirements specified in Table 1 and Table 2.

Table 1 — Specific requirements for Caramels and fudge

S/N	Characteristic	Requirement	Test method
i.	Moisture content % m/m max.	10	AOAC 977.10
ii.	Ash Sulphated, percent by mass, Max.	2.5	ISO 5809
iii.	Acid insoluble ash, % max.	0.8	AOAC 975.12
iv.	Reducing Sugar (calculated as dextrose) per cent by mass, min.	10	ISO 5377
v.	Fat content, % min.	5.0	AOAC 963.15
vi.	Lactose, per cent by mass, (for milk toffee), min.	3.5	ISO 22662
vii.	Protein content, % min.	0.5	xxxx

4.3 Ingredients

4.3.1 Essential ingredients

Caramels and fudges shall be prepared from the following essential ingredients and shall comply with relevant

East African Standards

- a) Sugar/ sugar products
- b) Butter (edible fats and oils)
- c) Milk and milk products (for fudge only)
- d) confectioners hardened vegetable fat;
- e) emulsifiers.

4.3 2 Optional ingredients

In addition to the ingredients given in 4.3.1 the following but not limited options ingredient may be used in the preparation of caramels and fudges, and shall comply with relevant East African Standards;

- a) Water
- b) Corn syrup
- c) Fruits and fruit products
- d) Nuts
- e) Cocoa and cocoa products
- f) Salt

5. Food additives

Food additives, when used in Caramels and fudge shall comply with CXS 192.

6. Hygiene

6.1. Caramels and fudge shall be processed and handled in accordance with EAS 39.

6.2. Caramels and fudge 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 Caramels, toffees and fudge

S/N	Microorganism	Maximum Limit ctu/g	Test method
i.	Total plate count, max	100	ISO 4833-
ii.	Yeast and moulds, CFU/ml	10	ISO 21527-1
iii.	Escherichia coli, CFU/ml	Absent	ISO 7251
iv.	Staphylococcus aureus, CFU/ml	Absent	ISO 6888-1

7 Contaminants

7.1 Heavy Metals

Caramels and fudge not contain heavy metals in amounts which may represent a hazard to human health and shall comply with the limits in Table 3 when tested in accordance with the methods specified therein.

Table 3 — Limits for metal contaminants

S/N	Metal	Maximum Limits mg/kg	Test method
i.	Lead	0.5	AOAC 986-15
ii.	Arsenic	0.1	

9 Packaging

Caramels and fudge 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 “ Caramels or fudge”
- b) List of ingredients
- 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) Manufacturing
- g) Expiry date
- h) Storage conditions as “Store in a cool dry place away from contaminants”
- i) Instructions on disposal of used package;
- j) Allergen declaration if any

10. Sampling

Sampling shall be done in accordance with CXG 50.

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