DEAS 1300: 2025

ICS 67.180

EAST AFRICAN STANDARD

Sugarcane juice—Specification

EAST AFRICAN COMMUNITY

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Copyright notice

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.

Sugarcane juice —Specification

1 Scope

This Draft East African Standard specifies the requirements, sampling and test methods for sugarcane juice from edible sugarcane intended for direct human consumption.

This Draft Standard does not cover the sugarcane juice for industrial use

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.

CXG 50, General guidelines on sampling

CODEX STAN 192, *General standard for food additives*

EAS 38, Labelling of pre-packaged foods — Specification

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

ISO 2173, Fruit and vegetable products — Determination of soluble solids — Refractometric method

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

— ISO Online browsing platform: available at http://www.iso.org/obp

— IEC Electropedia: available at http://www.electropedia.org/

3.1
Brix
Concentration of sugar in juice corresponding approximately to concentration of solutes expressed in percentage as measured with a refractometer or hydrometer and expressed in degrees Brix units

3.2
sugarcane juice
“unfermented juice extracted by crushing or pressing fresh, edible varieties of sugarcane intended for human consumption”

4 Requirements

4.1. General requirement

Sugarcane juice shall:

a) be characteristic of the product and have a well-balanced flavour;

b) be free from off-odours and off-flavours;

c) be free from foreign matter such as impurities of animal and plant origin, soil.

d) be homogenous;

4.2 Specific requirements

When tested in accordance with the referenced test methods, Sugarcane juice shall comply with the specific requirements specified in Table 1.

Table 1 — Quantity requirements for dark sweet and black strap molasses

S/N	Characteristic	Requirement	Test method
i	Total soluble solids, º Brix, min	15	ICUMSA GS4/7/8 – 13 (2009)
ii	pH	4.8 - 5.2	ISO 1842
iii	Sucrose content, %	≥ 7.0	ICUMSA GS 6 - 3
iv	Reducing sugar % by mas	0.3 - 5	ISO 10504

5 Food additives

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5.1 Food additives, when used in Sugarcane juice shall comply with CXS 192.

5.2 Flavoring when added, shall be used in accordance to the relevant East African standards or Codex standards.

6 Hygiene

6.1. Sugarcane juice shall be processed and handled in accordance with EAS 39.

6.2. Sugarcane juice shall comply with the microbiological requirements given in Table 3 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for Sugarcane juice

S/No	Microorganism	Maximum limit cfu/ml	Test method
i	Total plate count, max.	1000	ISO 4833-1
ii	Yeast and moulds, CFU/ml max	5	ISO 21527-1
iii	*Escherichia coli*, CFU/ml max.	absent	ISO 7251
iv	*Staphylococcus aureus*, CFU/ml max	absent	ISO 6888-1

8 Contaminants

8.1. Heavy metals

Sugarcane juice shall not exceed maximum heavy metal limits established by the Codex Alimentarius Commission.

8.2. Pesticides residues

Sugarcane juice shall comply with those maximum pesticide residue limits established by the Codex Alimentarius commission online database

9 Packaging

Sugarcane juice 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 ‘Sugarcane juice”

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. j) Instructions on disposal of used package.

11. Sampling

Sampling shall be done in accordance with CXG 50.

