DEAS 1304: 2025

ICS 67.160.10

EAST AFRICAN STANDARD

Agave spirits — Specification

EAST AFRICAN COMMUNITY

First Edition 2025

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 007, *Alcoholic and non-alcoholic drinks*.

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.

Agave spirits — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for agave spirits.

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.

CAC/GL 66, *Guidelines for the use of flavourings*

CXS 192, *General standard for food additives*

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

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

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

EAS 104, *Alcoholic beverages — Methods of sampling and test*

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

ISO 17378-2, *Water quality — Determination of arsenic and antimony — Part 2: Method using hydride generation atomic absorption spectrometry (HG-AAS)*

ISO 15586, *Water quality — Determination of trace elements using atomic absorption spectrometry with graphite furnace*

ISO 17239, *Fruits, vegetables and derived products Determination of arsenic content Method using hydride generation atomic absorption spectrometry*

ISO 12846, *Water quality — Determination of mercury — Method using atomic absorption spectrometry (AAS) with and without enrichment*

ISO 17294-2, *Water quality — Application of inductively coupled plasma mass spectrometry (ICP-MS) — Part 2: Determination of selected elements including uranium isotopes*

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
agave spirits
distilled spiritous beverages derived from the fermentation of the sugars of the agave plant. May include and not limited to tequila, mezcal, bacanora, raicilla, and sotol

3.2
distilled spirituous beverages
alcoholic beverages derived from grain (e.g. corn, barley, rye, wheat), tubers (e.g. potato), fruit (e.g. grapes, berries) or sugar cane through distillation. May include and not limited to brandy (distilled wine), cordials, liqueurs, gin, Agave, whiskey, and vodka

3.3
agave spirits Aging
gradual transformation process during which agave spirits develop enhanced sensory characteristics such as aroma, flavor, and color through natural physical and chemical changes that occur while it rests in oak or Encino oak (holm oak) barrels

3.4
fermentation
transformation of the sugars of vegetable origin into ethylic alcohol and carbon dioxide, with the creation of other compounds that will contribute to the final sensorial characteristics of agave spirits

3.5
distillation
process of separating alcohol from the fermented agave juice by heating it and then condensing the vapor to obtain a purified, concentrated alcoholic liquid which becomes agave spirits

4 Requirements

4.1 Essential ingredients

4.1.1 Ingredients

The ingredients for agave spirits may include the following:

a) Agave plant

b) potable, distilled or demineralized water demineralized water or distilled water complying with the relevant EAS

4.1.2 Processing aids

Only food grade processing aids generally recognized as safe for human consumption shall be used during the manufacture of Agave spirits.

4.1.3 Optional ingredients (not permitted in "100% agave spirits)

These may include:

a) Natural oak or encino oak extracts; and

b) Other fermentable sugars (e.g., cane sugar, corn syrup, food grade glycerin - sugar-based syrup)

4.1.2.1 Flavourings may be used in the manufacture of Agave spirits and shall be in accordance with CXG 665.

4.2 General requirements

Agave spirits shall:

a) have the characteristic colour, aroma, flavour and texture of the product;

b) be free of foreign odour and taste; and

c) be free of particulate matter.

4.3 Specific requirements

Agave spirits 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 agave spirits

S/N	Characteristic	Requirement	Test method
i)	Ethyl alcohol content, % v/v, at 20 °C, min.	35 –	EAS 104
ii)	Methyl alcohol, g/L of absolute (anhydrous) alcohol, max.	3.0	
iii)	Higher Alcohols (alcohols with molecular weight higher than ethyl alcohol or fusel oil) (e.g. amyl alcohol), g/L of absolute alcohol, max.	5.0	
iv)	Aldehydes (such as acetaldehyde), g/L of absolute (anhydrous) alcohol, max.	– 0.4	
v)	Esters (such as ethyl acetate), g/L of absolute (anhydrous) alcohol, max.	– 2.5	
vi)	Furfural, g/L of absolute (anhydrous) alcohol, max.	– 0.04	
vii)	Dry extract (g/L), max.	5	ISO 2173

5 Food additives

Food additives may be used in the production of agave spirits in accordance with CODEX STAN 192.

6 Contaminants

Agave spirits shall comply with the maximum levels for contaminants that are specified for the product in CXS 193.

7 Hygiene

Agave spirits shall be manufactured and handled in a hygienic manner in accordance with EAS 39.

8 Packaging

Agave spirits shall be packaged in food grade containers that ensure the integrity and safety of the product.

9 Labelling

Labelling of agave spirits shall be done in accordance with EAS 38.

10 Sampling

Sampling shall be done in accordance with EAS 104.

Bibliography

Mexican Standard for Tequila; NOM-006-SCFI-2005 Alcoholic Beverages — Tequila — Specifications

