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ICS 67.200

EAST AFRICAN STANDARD

Mayonnaise and mayonnaise variants — Specification

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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 15, *Oilseeds, edible fats and oils.*

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Mayonnaise and mayonnaise variants — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for mayonnaise and mayonnaise variants 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.

AOAC 950.17, *Official Method Citric Acid in non-alcoholic Beverages*

AOAC 952.13, *Arsenic in food. Silver diethyldithiocarbamate*

CXC 1, *General principles of food hygiene*

CXS 192, *General standard for food additives*

EAS 12, *Potable water — Specification*

EAS 147-1, *Vinegar — Specification — Part 1: Vinegar from natural sources*

EAS 147-2, *Vinegar — Specification — Part 2: Vinegar from artificial sources*

EAS 35, *Fortified edible salt — Specification*

EAS 36, *Honey — Specification*

EAS 38, *Labelling of Pre-packaged Foods — General requirements*

EAS 803, *Nutrition labelling — Requirements*

EAS 804, *Claims on foods — General requirements*

EAS 805, *Use of nutrition and health claims — Requirements*

ISO 660, *Animal and vegetable fats and oils — Determination of acid value and acidity*

ISO 661, *Animal and vegetable fats and oils — Preparation of test sample*

ISO 1738, *Butter — Determination of salt content*

ISO 1842, *Fruit and vegetable products — Determination of pH*

ISO 3657, *Animal and vegetable fats and oils — Determination of saponification value*

ISO 3960, *Animal and vegetable fats and oils — Determination of peroxide value — Iodometric (visual) endpoint determination*

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ISO 3961, *Animal and vegetable fats and oils — Determination of iodine value*

ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 degrees C by the pour plate technique*

ISO 5555, *Animal and vegetable fats and oils — Sampling*

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 6888-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

ISO 8294, *Animal and vegetable fats and oils — Determination of copper, iron and nickel contents — Graphite furnace atomic absorption method*

ISO 11290-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of Listeria monocytogenes — Part 1: Detection method*

ISO 12193, *Animal and vegetable fats and oils — Determination of lead by direct graphite furnace atomic absorption spectroscopy*

ISO 16649-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

ISO 17189, *Butter, edible oil emulsions and spreadable fats — Determination of fat content (Reference method*

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*

EAS 770, *Fortified sugar — Specification*

EAS 5, *Refined white sugar — Specification*

EAS 749, *Brown sugar — Specification*

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

EAS 8, *Raw cane sugar — Specification*

3 Terms and definitions

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

3.1
mayonnaise
thick, creamy, full-fat condiment obtained by emulsifying edible vegetable oil(s), egg, and acidifying agents such as lemon/lime juice or vinegar and may contain other ingredients such as spices, flavours, and stabilizers.

Note to entry The terms “mayonnaise” and “full fat/regular mayonnaise” are used interchangeably.

3.2
mayonnaise variant
mayonnaise whose composition has been modified in some way, including fat content modification, ingredient substitution or addition

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3.3
food grade packaging material
packaging material made of substances which are safe and suitable for their intended use and that do not impart any toxic substance or undesirable odour or flavour to the product

4 Requirements

4.1 Essential ingredients

Mayonnaise and mayonnaise variants shall consist of the following essential ingredients, which shall be of sound quality and fit for human consumption:

a) acidifying agents such as lemon juice or vinegar complying with EAS 147-1 or EAS 147-2;

b) edible vegetable oils complying with relevant standards; and

c) emulsifying agents complying with the relevant standards

4.2 Optional ingredients

Other ingredients which may be used shall comply with relevant standards. They include but are not limited to the following:

a) salt

b) sugar

c) egg white ;

d) honey

e) condiments, spices, and herbs;

f) fruits and vegetables, including fruit and vegetable juice;

g) mustard;

h) modified milk protein or soy protein;

i) potable water

j) vitamins and minerals;

k) starch;

l) plant-based milk; and

m) Animal milk

4.3 General requirements

Mayonnaise and mayonnaise variants shall:

a) have semi-solid, uniform and smooth texture

b) be free from impurities and foreign materials, rancidity and off flavours; and

c) be small and uniform in size for the bubbles of oil.

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d) have colour characteristic of the ingredients used.

4.4 Specific requirements

Mayonnaise and mayonnaise variants shall comply with the specific requirements given in Table 1 when tested in accordance with test methods specified therein.

Table 1 — Specific requirements for mayonnaise and mayonnaise variants

S/N	Parameter	Requirement					Test method
		Mayonnaise (Full-fat/Regular)	Mayonnaise Variants				
			Medium fat mayonnaise	Reduced–fat /light Mayonnaise	Low-fat Mayonnaise	Fat-free Mayonnaise	
i.	Total fat, %, m/m	70(min)	52.6 –- 69.9	3.1 – 52.5	0.5–3.0	Less than 0.5	ISO 17189
ii.	Total acidity as acetic acid, %, m/m	0.3 – 1.5					AOAC 950.17
iii.	pH, max.	4					ISO 1842
iv.	Peroxide value, milliequivalents (meq) of active oxygen per kilogram, max.	10					ISO 3960
v.	Acid value, mg KOH/g oil, max.	4					ISO 660

5Food additives

Food additives when used, shall comply with CXS 192.

6 Hygiene

6.1 Mayonnaise and mayonnaise variants shall be prepared and handled in accordance with EAS 39.

6.2 Mayonnaise and mayonnaise variants shall comply with the limits specified in Table 2. when tested in accordance with test methods specified therein

Table 2 — Microbiological limits in mayonnaise and mayonnaise variants

S/N	Microorganism	Limit	Test method
i.	Total Viable Count, CFU/g, max.	10^3	ISO 4833-1
ii.	Yeasts and moulds, CFU/g, max.	10^2	ISO 21527-2
iii.	*Escherichia coli,* CFU/g	absent	ISO 16649-2
iv.	*Salmonella* spp. in 25 g	absent	ISO 6579-1
v.	*Staphylococcus aureus*, CFU/g	absent	ISO 6888-1
vi.	*Listeria* spp, per 25g	Absent	ISO 11290-1

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8 Contaminants

8.1 Heavy metals

Mayonnaise and mayonnaise variants shall not exceed heavy metals limits given in Table 3 when tested in accordance with test methods specified therein.

Table 3 — Limits for heavy metals in mayonnaise and mayonnaise variants

S/N	Heavy metal	Maximum limit mg/kg	Test method
i.	[Lead]	[0.08]	[ISO 12193]
ii.	[Arsenic]	[0.1]	[ISO 13547-2]

8.2 Pesticide and veterinary drug residues

Mayonnaise and mayonnaise variants shall comply with those maximum residue limits established by the Codex Alimentarius Commission.

9 Packaging

Mayonnaise and mayonnaise variants shall be packaged in food grade packaging materials which safeguard the safety and the quality of the product.

10 Labelling

10.1 General

In addition to the requirements specified in EAS 38, each pack of mayonnaise and mayonnaise variants shall be legibly and indelibly marked with the following:

a) Common name of the product as 'Mayonnaise'

b) The type of mayonnaise as indicated in Table 1

10.2 Mayonnaise and Mayonnaise variants shall comply with the requirements for labelling non-retail containers as provided in EAS 1246.

10.2 Nutrition and health claims

Mayonnaise and mayonnaise variants may have claims on nutrition and health. Such claims, when declared, shall comply with EAS 803, EAS 804 and EAS 805.

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11 Sampling

Sampling and sample preparation for testing shall be carried out in accordance with ISO 5555 and ISO 661, respectively.

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