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EAST AFRICAN STANDARD

Pumpkin seed flour — 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 015, *Oil seeds, edible fats and oils.*

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Pumpkin seed flour — Specification

1 Scope

This East African Standard specifies requirements, sampling and test methods for pumpkin seed flour 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 38, *Labelling of pre-packaged foods — General requirements*

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

EAS 803, *Nutrition labelling — Requirements*

EAS 804, *Claims on foods — General requirements*

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

ISO 665, *Oilseeds — Determination of moisture and volatile matter content*

ISO 729, *Oilseeds — Determination of acidity of oils*

ISO 735, *Oilseed residues — Determination of ash insoluble in hydrochloric acid*

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 the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Method using Baird-Parker agar medium*

ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method*

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 21294, *Oilseeds — Manual or automatic discontinuous sampling*

ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 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:

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

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

3.1
pumpkin seed flour
product obtained from milling raw or roasted pumpkin seeds

3.2
foreign matter
All organic and/or inorganic matter other than pumpkin seed flour

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

4 Requirements

4.1 General requirements

Pumkin seed flour shall:

a) have characteristic colour

b) be free from insect or fungal infestation and rancid odour; and

c) be free from foreign matter.

4.2 Specific requirements

Pumpkin seed flour 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 pumpkin seed flour

S/N	Characteristic	Requirement % m/m, max.	Test method
i	Moisture content	8	ISO 665
ii	Acid-insoluble ash (on dry basis)	1	ISO 735
iii	Free Fatty Acids (FFA) content	2	ISO 729

5 Hygiene

5.1 Pumpkin seed flour shall be produced, processed, handled and stored in accordance with EAS 39.

5.2 Pumpkin seed flour shall comply with the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for pumpkin seed flour

S/No	Characteristic	Limit	Test method
i.	*Staphylococcus aureus*, CFU/g, max.	100	ISO 6888-1
ii.	*Escherichia coli,* CFU/g	Absent	ISO 16649-2

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iii.	*Salmonella spp.* per 25 g	Absent	ISO 6579-1
iv.	Yeasts and moulds, CFU/g, max.	10^3	ISO 21527-2

6 Contaminants

6.1 Pesticide residues

Pumpkin seed flour shall comply with those maximum residue limits established by the Codex Alimentarius Commission.

6.2 Heavy metals

Pumpkin seed flour shall comply with those maximum heavy metal limits prescribed in CXS 193.

6.3 Aflatoxins

Aflatoxin levels in pumpkin seed flour shall not exceed the limits given in Table 3 when tested in accordance with the test method specified therein

Table 3 — Aflatoxin limits for pumpkin seed flour

S/N	Characteristic	Maximum limit µg/kg	Test method
i.	Total aflatoxins	10	ISO 16050
ii.	Aflatoxin B_1	5	

7 Packaging

Pumpkin seed flour shall be packaged in containers made from food grade packaging material and sealed in a manner that safeguard the hygienic, nutritional and organoleptic properties of the product.

8 Labelling

In addition to the labelling requirements specified in EAS 38, the name of the product shall be legibly and indelibly marked as ‘pumpkin seed flour’.

9 Nutrition and health claims

Pumpkin seed flour may have claims on nutrition and health. Such claims when declared shall comply with EAS 803, EAS 804 and EAS 805.

10 Sampling

Sampling shall be carried out in accordance with ISO 21294.

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