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DRAFT EAST AFRICAN STANDARD

Dehydrated garlic (*Allium sativum* L.) — 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 006, *[Spices, condiments and culinary herbs]*.

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Dehydrated garlic (*Allium sativum* L.) — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for dehydrated garlic 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.

ISO 927:1982, Spices and condiments - Determination of extraneous matter content

ISO 928, Spices and condiments - Determination of total ash

ISO 930, Spices and condiments - Determination of acid-insoluble ash

ISO 939, Spices and condiments - Determination of moisture content - Entrainment method

ISO 941, Spices and condiments - Determination of cold water soluble extract

ISO 948, Spices and condiments - Sampling

ISO 1208, Spices and condiments - Determination of filth

ISO 556, Dehydrated garlic - Determination of volatile organic sulphur compounds

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>

3.1 dehydrated garlic

dried/dehydrated garlic is a finished product obtained on drying the cloves and/or bulb of garlic

3.2 extraneous matter

vegetable matter originating exclusively from plants, such as particles from skins and roots.

3.3 dehydrated garlic slices

thin, flat pieces of peeled garlic cloves dried until brittle

3.4 dehydrated garlic flakes

thin, crispy, dried slices of fresh garlic used as a convenient, long-lasting alternative to fresh

3.5 dehydrated garlic grits

dried garlic pieces ground into granules

3.6 dehydrated garlic powder

Dried garlic cloves ground into a fine powder

4 Requirements

4.1 General requirements

4.1.1 Dehydrated garlic shall;

- a. have characteristic colour of the cultivar used, that is, between white and pale cream;
- b. be practically free from scorched, toasted and baked particles;
- c. have a characteristic, pungent odour, free from foreign odours and off odours, such as those coming from mouldy, rancid, fermented or burnt particles.
- d. be characteristic of parboiled garlic, and free from foreign flavours and off flavours, such as those coming from mouldy, rancid, fermented or burnt particles.
- e. be free from live insects, and practically free from dead insects, insect fragments and rodent contamination visible to the naked eye

4.1.2 Form of presentations

Dehydrated garlic may presented in different forms including slices, flakes, grits or powder.

4.2 Specific requirements

The dehydrated garlic shall comply with the requirements given in the table.

Table — Requirements for dehydrated garlic

S/No.	Characteristics	Requirement	Test method
i)	Moisture content, % (m/m) max.	8	ISO 939
ii)	Total ash, % (m/m) on dry basis, max.	5.5	ISO 928
iii)	Acid-insoluble ash, % (m/m) on dry basis, max.	0.5	ISO 930
iv)	Volatile organic sulfur compounds content,% (m/m) on dry basis, min.	0.3	ISO 5567
v)	Cold water soluble extract,% (m/m) on dry basis, Min	70	ISO 941

	Max.	90	
vi)	Extraneous matter	0.5	ISO 927

5 Contaminants

5.1 Pesticide residues

Pesticide residues in dehydrated garlic shall not exceed maximum residue limits as established in the Codex online guideline for pesticide residues in food.

5.2 Heavy metals

Heavy metals in dehydrated garlic shall not exceed maximum heavy metal limits as stipulated in CODEX STAN 193.

5.3 Aflatoxin

Total aflatoxin shall not exceed 10 µg/kg and aflatoxin B₁ shall not exceed 5 µg/kg when tested in accordance with ISO 16050.

6 Packaging

Dehydrated garlic shall be packed in food grade containers that secure the integrity and safety of the product

7 Labelling

In addition to the labelling requirements of EAS 38, each container shall be legibly and indelibly labelled with the following information:

- a) name of the product “dehydrated garlic”
- b) form of presentation “slices/flakes /grits or powder)
- c) b) name and physical address of manufacturer or packer,
- d) c) code or batch number;
- e) manufacture and best before date.
- f) net weight;
- g) country of origin
- h) instruction for use
- i) Storage conditions

8 Sampling

Sample the dehydrated garlic by the method specified in ISO 948.

Annex A (informative)

Method of rehydration and sensory evaluation of dehydrated garlic

A.1 Garlic slices

A.1 .1 Apparatus

A.1.1.1 Vessel, of about 500 ml capacity, made of a material which will not impart a foreign taste or affect the colour of the preparation.

A.1.1.2 Dish, made of porcelain or white earthenware.

A.1 .1.3 Stainless steel spoon.

A.1.2 Reagent

Use natural, potable water, as neutral as possible.

A.1.3 Preparation

Weigh 10 g * 0,1 g of the sample and transfer it to the vessel (A.1.1.1) containing 500 ml of cold water (A.1.2).

Bring to the boil and maintain at 99 °C, keeping the vessel covered, for 10 min * 1 min.

Make up the volume to 500 ml with cold water (A.1.2) and pour into the dish (A.1 .1 .2).

A.1.4 Sensory evaluation

Immediately carry out sensory evaluation of the following characteristics, in the order given:

- appearance of the cooking water (colour and clarity);
- colour of the preparation;
- odour;
- tenderness;
- flavour.

A.2 Garlic powder, grits, flakes or pieces

A.2.1 Apparatus

A.2.1.1 Vessel, about of 1 000 ml capacity, made of a material which will not impart a foreign taste or affect the

colour of the preparation.

8.2.1.2 Dish, made of porcelain or white earthenware.

A.2.1.3 Stainless steel spoon.

A.2.2 Reagents

A.2.2.1 Flour, made from durum wheat from the most recent harvest and known to be of good quality.

A.2.2.2 Water

Use natural, potable water, as neutral as possible.

A.2.3 Preparation of the medium

Transfer 1 000 ml of cold water (A.2.2.2) to the vessel (A.2.1 .l) and add, stirring continuously, 30 g of the flour (A.2.2.1). Heat and continue to stir until the mixture reaches boiling point, then simmer for 2 min.

A.2.4 Mixing the dehydrated garlic with the medium

Weigh, to the nearest 0,001 g, 0,4 g of the garlic, and place it in the dish (A.2.1.2). Add 250 ml of the medium prepared in accordance with A.2.3 and allow to stand for 5 min, stirring from time to time.

A.2.5 Sensory evaluation

Carry out sensory evaluation of the following characteristics, in the order given:

- odour;
- flavour.

Bibliography

ISO 5560:1997 Dehydrated garlic (*Allium sativum* L.) — Specification

