



DEAS 1350: 2026

ICS 67.100.10

EAST AFRICAN STANDARD

Meat Extract — Specification

EAST AFRICAN COMMUNITY

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East African Community
P.O.Box 1096
Arusha
Tanzania
Tel: 255 27 2504253/8
Fax: 255 27 2504481/2504255
E-mail: eac@eachq.org
Web: www.eac-quality.net

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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.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. 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 procedures of the Community.

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.

EAS 1026:2021 was prepared by Technical Committee EAS/TC 004, *Meat, poultry, game, eggs and their products*.

Meat Extract — Specification

1 Scope

This draft East African standard specifies the requirements, sampling and test methods for Meat extract from food animals intended for human consumption

2 Normative references

The following referenced documents are indispensable for the application 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 972.25, Lead in food. Atomic absorption spectrophotometric method

CXM 2, Maximum residue limits (MRLs) and risk management recommendations (RMRs) for residues of veterinary drugs in foods

CXG 50 General guidelines on sampling

EAS 39, General principles of food hygiene -Code of practice.

ISO 6579-1, Microbiology of food and feeding stuffs – Horizontal method for detection of Salmonella spp.

ISO 7937, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of Clostridium perfringens – Colony-count technique.

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 – Amendment 1: Inclusion of precision data

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

ISO 7251, Microbiology of food and feeding-stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia Coli – Most Probable Number Technique

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 1443 Meat and meat products – Determination of total fat content

ISO 17604 Microbiology of the food chain – Carcass sampling for microbiology analysis

ISO 10272-1:2006 Microbiology of food and animal feeding stuffs – Horizontal method for detection and enumeration of Campylobacter spp. – Part 1: Detection method

Codex Stan 193 – Codex general standard for contaminants and toxins in food and feed.

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 purpose of this document, the following terms and definitions shall 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

Meat extract

concentrated paste/powder obtained by extracting soluble substances from meat

3.2

food grade material

material that is free from substances that are hazardous to human health and may be permitted to come in contact with food

4 Requirements

4.1 General requirements

4.1.1 Meat extracts shall be prepared and handled in premises licensed by a competent authority.

4.1.2 Meat Extract shall comply with the following requirements

4.1.3 Meat extract shall:

- i. be light brown to brown in colour
- ii. have a characteristic odour with no abnormal taint; and
- iii. have a characteristic taste, free from bitterness, scorching, acidity, glueyness, astringency and off flavours.

4.2 Raw Materials

4.2.1 Fresh meat complying with relevant standard

4.3 Specific requirements

Meat extract shall comply with specific requirements stipulated in the Table 1

Table 1: Specific Requirements for meat extract

S/N	Characteristics	Requirements	Test method
1.	Total solids, % m/m, Min	80.0	Appendix A
2.	Matter insoluble matter and ether, % m/m, Max	2.0	Appendix B
3.	Protein content, % m/m, Min	8.0	ISO 937
4.	Chloride (as NaCl) content, % m/m, Max	5.0	ISO 1841-1
5.	Fat, % m/m, Max	0.5	ISO 1443

5 Hygiene

5.1 Meat extract shall be prepared and handled under strict hygienic conditions according to EAS 39

5.2 Meat extract shall not contain microbiological count more than the requirements prescribed in Table 2.

Table 2: Microbiological limits for meat extract

S/N	Characteristics	Limits	Test methods
1	<i>Escherichia coli</i>	absent	ISO 7251
2	<i>Staphylococcus aureus</i> , cfu/g, Max	1 x 10 ³	ISO 6888-1
3	<i>Salmonella</i> spp per 25g	absent	ISO 6579-1
4	<i>Clostridium perfringens</i> per 25g	absent	ISO 7937
5	<i>Listeria monocytogenes</i> per 25g	absent	ISO 11290-1
6	Yeast and mould, g, max	10 ²	ISO 21527-1

6.0 Contaminants

6.1 Heavy metal

Meat extract shall comply with the maximum limits of heavy metals established in the CXS 193

6.2 Pesticides residues

Meat extract shall comply with maximum pesticide residue limits established by the Codex Alimentarius Commission.

6.3 Veterinary drug residues

Meat extract shall comply with the maximum limits of the veterinary drugs residue given in CXM 2

9 Meat identification

The identification/isolation of meat species shall be done according to ISO/TS 20224

10 Packaging and labelling

10.1 Packaging

Packaging of meat extract shall be done in food grade materials tightly fitting lids that protect the meat extract from any physical, microbiological, chemical contamination during storage and distribution

10.2 Labelling

In addition to the requirements given in EAS 38, Meat Extract shall be legibly and indelibly labelled with the following information:

- a) Name of the product shall be Meat extract;
- b) Species of food animals used

- c) Name and address of manufacturer/importer/distributor;
- d) Batch or code number;
- e) Net weight, in metric units
- f) Date of manufacturer;
- g) Expiry date;
- h) Storage conditions;
- i) Country of origin;
- j) instructions for use
- k) List of ingredients in descending order
- l) allergens declaration

11 Sampling

Sampling shall be carried out in accordance with CXG 50.

APPENDIX A

(Normative)

DETERMINATION OF TOTAL SOLIDS

A-1. APPARATUS

A-1.1 Flat – Bottom Dishes – of nickel or other suitable material and with cover. Dishes should not be affected by boiling water. They may be 7 to 8 cm in diameter and not more than 2.5 cm deep. They should be provided with short glass stirring rods having a widening flat end.

A-1.2 Well-Ventilated Oven – maintained at 100 °C ±2 °C.

A-2 PROCEDURE

A-2.1 Weigh accurately about 5g of the sample into a flat-bottom glass or aluminum dish (with a cover) previously dried and weighed. Heat the dish containing the material after uncovering in an oven maintained at 100 °C ±2 °C for about 5 hours. Cool in a desiccator and weigh with the cover on. Repeat the process of drying, cooling and weighing at half-hourly intervals, until the difference between two consecutive weighings is less than 2 mg. Record the lowest weight.

A-3 CALCULATION

A-3.1 Total solids, percent by weight =
$$\frac{100(W_2 - W)}{(W_1 - W)}$$

Where;

W₂ = Weight in g of dried sample with the dish,

W = Weight in g of empty dish, and

W₁ = Weight in g of sample with the dish.

APPENDIX B
(Normative)

METHOD FOR DETERMINATION OF MATTER INSOLUBLE IN WATER AND ETHER

B-1. Weigh about 2.0g of sample into a 250 mL beaker. Add 125 mL of hot distilled water. Dissolve the sample completely and keep for boiling on a hot plate. Continue boiling for one minute. Filter through dried, weighed filter paper No. 54. Give 2-3 washings with hot water. Dry the filter paper in an oven at a temperature 105 °C for 2 hours. Transfer the dried paper into a desiccator, cool and weigh.

B-2. Calculation:

Matter insoluble in water and ether, percent by mass = $\frac{\text{Mass of residue}}{\text{Mass of sample}} * (100 - \text{percentage of fat})$

Bibliography

TZS: 2018, Meat extract (beef) food grade — Specification

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