



DEAS 896: 2024

ICS 67.120.30

DRAFT EAST AFRICAN STANDARD

Fried fish — 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.

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.

DEAS 896 was prepared by Technical Committee EASC/TC 003, *Fish and fishery products*.

Fried fish — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for fried fish of all species, which may be whole or portions 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 925.09, *Solids (total) and loss on drying (moisture) in flour — Vacuum oven method*

AOAC 972.23, *Lead in fish — Atomic absorption spectrophotometric method*

AOAC 973.34, *Cadmium in food — Atomic absorption spectrophotometric method*

AOAC 977.13, *Histamine in sea food — Fluorometric method*

AOAC 983.20, *Mercury (methyl) in fish and shellfish — Gas chromatographic method*

CXG50, *General guidelines on sampling*

CXC52, *Code of practice for fish and fishery products*

CXS192, *General standard for food additives*

EAS 35, *Fortified food grade salt — Specification*

EAS 62-1, *Fish handling and processing — Code of practice — Part 1: Fresh fish*

EAS 321, *Edible fats and oils (general) — Specification*

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 — Requirements*

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

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

ISO 4833 (all parts), *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the 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 7251, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique*

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

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*

ISO/TS 21872 (all parts), *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of potentially enteropathogenic Vibrio spp.*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply:

3.1

fish

any shellfish or cold-blooded (ectothermic) aquatic vertebrates with fins.

3.2

fried fish

fish that has been prepared by frying

3.3

fish portion

product including the coating and may be of any shape, weight or size

3.4

frying

cooking of fish or portion in oil or fat at temperatures between 177 °C and 191 °C

3.5

food grade container

packaging made of materials which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour, colour or flavour to the product

4 Requirements

4.1 General requirements

4.1.1 Raw materials

4.1.1.1 Fried fish shall be prepared from sound, wholesome, fresh, chilled or frozen fish conforming to relevant East African Standards

4.1.1.2 The raw materials shall be handled in accordance with EAS 62-1.

4.1.1.3 Fat/oil used shall conform to EAS 321.

4.1.1.4 Water used in the preparation of fried fish shall comply with EAS 12”.

4.1.2 Ingredients

Other ingredients such as seasoning and condiments, herbs and spices conforming to applicable standards may be used in the preparation of fried fish. When salt is used, it shall conform to EAS 35.

4.1.3 Finished product

Fried fish shall:

- a) have characteristic colour of the species used;
- b) not show any evidence of visible fungal growth;
- c) be free from insect or mite infestation;
- d) be presented, with or without the belly lining, scaled or unscaled or whole or in portion; and
- e) have the characteristic odour of the species used.

4.2 Specific requirements

4.2.1 Fried fish shall conform to the specific requirements in Table 1 when tested in accordance with the methods prescribed therein.

Table 1 — Specific requirements for fried fish

S/N	Parameter	Maximum limits	Test method
i.	deleted		AOAC 925.09
ii.	Free fatty acid, moisture free base % m/m	0.5	ISO 660
iii.	Peroxide value, Meq oxygen/ kg Introduced	10	ISO 3960

4.2.2 When tested in accordance with AOAC 977.13, the level of histamine in histamine sensitive fish such as scromboids species shall not exceed 200 mg/kg.

5 Food additives

Food additives may be used in the preparation and processing of fried fish in accordance with CXS192.

6 Hygiene

6.1 Fried fish shall be produced and handled in a hygienic manner in accordance with EAS 39 and CXC 52.

6.2 Fried fish shall conform to the microbiological limits given in Table 2 when tested in accordance with the methods prescribed therein.

Table 2 — Microbiological limits for fried fish

S/N	Type of microorganism	Maximum limit	Test method
i.	<i>Salmonella</i> , in 25 g	Absent	ISO 6579
ii.	<i>Escherichia coli</i> , *MPN/g	Absent	ISO 7251
iii.	<i>Staphylococcus aureus</i> , per g	10 ³	ISO 6888-1
iv.	Total viable count, CFU/g	10 ⁴	ISO 4833
v.	Yeast and moulds, CFU/g	10 ³	ISO 21527-1

7 Contaminants

7.1 Heavy metals

Fried fish shall conform to the heavy metal limits given in Table 3 when tested in accordance with the methods prescribed therein.

Table 3 — Heavy metal limits for fried fish

S/N	Heavy metal	Maximum limit, mg/kg	Test method
i.	Lead	0.3	AOAC 972.23
ii.	Mercury	0.5	AOAC 2015.01

7.2 Veterinary drug residues

The product shall conform to those maximum veterinary drug residue limits established by the Codex Alimentarius Commission.

7.3 Pesticide residues

The product shall conform to those maximum pesticides residue limits established by the Codex Alimentarius Commission.

8 Packaging

Fried fish shall be packaged in food grade containers.

9 Labelling

9.1 Labelling of retail packages

In addition to the requirements in EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- a) name of the product as “fried fish”; with a common name or species name;
- b) name and physical address of processor/packer;
- c) net weight
- d) list of ingredients in descending order of proportion;
- e) date of packaging;
- f) batch or lot number;
- g) date of expiry;
- h) storage instructions;
- i) instruction for use; and
- j) country of origin.

9.2 Nutritional labelling, nutrition and health claims

Nutritional labelling, nutrition and health claims may be made in accordance with EAS 803, EAS 804 and EAS 805.

10 Sampling

Sampling shall be done in accordance with CXG 50.

Draft for Comments Only