



EAST AFRICAN COMMUNITY



EDICT



OF

GOVERNMENT

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EAS 70 (2006) (English): Dairy ices and dairy ice creams – Specification



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EAS 70:2006
ICS 67.100

EAST AFRICAN STANDARD

Dairy ices and dairy ice cream — Specification

EAST AFRICAN COMMUNITY

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.

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Dairy ices and dairy ice cream — Specification

1 Scope

This East African Standard specifies the requirements and sampling and methods of test for dairy ices and dairy ice cream.

2 Normative references

The following standards contain provisions, which, through reference in this text constitute provisions of this standard. All standards are subject to revision and parties to agreements based on this standard are encouraged to take steps to ensure the use of the most recent editions of the standard indicated below. Information on currently valid national and international standards may be obtained from the Partner States Bureaux of Standards Information and Documentation Centre.

EAS 12 *Drinking (potable) water — Specification*

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

EAS 22, *Butter and whey butter — Specification*

EAS 36, *Honey — Specification*

EAS 49, *Dried whole milk and skimmed milk powder — Specification*

EAS 68, *Milk and milk products — Methods of microbiological examination*

EAS 69, *Pasteurized liquid milk — Specification*

EAS 87, *Condensed milk — Specification*

EAS 103, *Schedule for permitted food additives*

ISO 6785, *Milk and milk products — Detection of Salmonella spp.*

ISO 11866, *Milk and milk products — Enumeration of presumptive Escherichia coli*

3 Definitions

For the purpose of this standard the following definitions shall apply:

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3.1

dairy

refers to or is suggestive, directly or indirectly, of milk or milk products

3.2

dairy ice

frozen food product made from pasteurized cow milk ice mix by freezing followed by the optional addition of dairy chocolate, fruits, nuts, or confections

3.3

dairy ice cream

frozen food product made from pasteurized dairy ice cream mix by a process of freezing with incorporation of air, followed by the optional addition of dairy chocolate, fruits, nuts or confections

3.4

milk

normal, clean and fresh secretions extracted from the udder of a healthy milking cow, properly fed and kept, but excluding that got during the first seven days after calving

4 Requirements

4.1 Principal ingredients

Dairy cream, frozen custard and milk ice shall contain one or more of the following permitted ingredients:

- a) milk and milk products
 - (i) milk may be dried, concentrated or pasteurised and shall comply with requirements of the following East African Standards:
 - EAS 49;
 - EAS 87;
 - EAS 69;
 - (ii) cream;
 - (iii) butter complying EAS 22;
- b) sugar complying with EAS 16;
- c) honey complying with EAS 36;
- d) water complying with EAS 12.

4.2 Optional ingredients

All optional ingredients shall be fit for human consumption and shall comply with the relevant East African Standards.

The following ingredients may be added to dairy ice and dairy ice cream:

- a) egg or egg products
- b) fruit and fruit products may be fresh, frozen, dried, canned or in syrup form.
- c) chocolate or cocoa
- d) coffee
- e) nuts (all kinds)

4.3 Fat content

The dairy ice mix and dairy ice cream mix shall contain no fat other than milk fat save as may be introduced by the use as an ingredient of egg, flavouring substances, emulsifying agents or stabilizing agents.

4.4 Compositional requirements

The dairy ice and dairy ice cream shall conform to the compositional requirements given in Clause 4, Table 1.

4.5 General requirements

Dairy ice and dairy ice cream shall be homogeneous mixture free from organoleptically detectable ice-crystals. The flavour shall be typical of the ingredients used without any foreign taste or odour, or any indication of deterioration. The texture shall be free of grittiness. The overrun shall not exceed 100 per cent.

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Table 1 — Composition of the dairy ice and dairy ice cream

Characteristic	Product		Method of test
	Dairy ice	Dairy ice cream	
Total sugar (excluding Lactose), % mass	min. 13.0	min. 13.0	EAS 81
Non-fat milk solids, % mass	min. 8.0	min. 13.0	
Milk fat, % mass	min. 3.0	min. 10.0	

5 Food additives

Stabilizers, emulsifiers and food flavours, may be added to the dairy ice and dairy ice cream in

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accordance with EAS 103.

Filling substances, preservative substances, synthetic sweetening substances or any other substances not permitted in EAS 103 shall not be added to the dairy ice and dairy ice cream.

6 Pasteurization

Dairy ice mix and dairy ice cream mix shall be pasteurized before being frozen. They shall be phosphatase negative. The pasteurization shall be carried out in suitable equipment and under conditions approved by the Public Health Authorities.

7 Microbiological limits

The product shall comply with the following microbiological limits in Table 6:

Table 6 — Microbiological quality limits

Micro-organisms	Maximum limits per ml	Method of test
Total plate count	40 000/g	EAS 68
E. Coli	Absent/g	ISO 11866
Salmonella spp	Absent/g	ISO 6785
L. monocytogenes	Absent/g	ISO 10560
Moulds and yeasts	10/g	EAS 68
Staphylococcus aureus	Absent/g	ISO 6611
Coliforms	10/g	EAS 68
Bacillus cereus	Absent/g	

8 Contaminants

8.1 Heavy metals

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

8.2 Pesticide and veterinary drug residues

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

9 Hygiene

9.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with CAC/RCP 57, *Code of hygienic practice for milk and milk products*.

9.2 From raw material production to the point of consumption, the products covered by this standard should be subject to a combination of control measures, which may include, for example, pasteurization, and these should be shown to achieve the appropriate level of public health protection.

10 Packaging

The product shall be packaged in clean, safe food grade containers in such a way as to protect it from contamination and deterioration.

11 Labelling

In addition to requirements of EAS 38, the following specific provisions apply:

11.1 The name of the product

The following shall be noted:

- (i) the name of the product shall include its designation;
- (ii) the flavouring ingredient may be added to the designation of dairy ice and dairy ice cream as specified in Clause 5;
- (iii) in case of products containing fruits, "name of the fruit" followed by the name of the product. The words "name of fruit or flavouring flavoured" may be added to dairy ice and dairy ice cream, (for example — "strawberry flavoured dairy ice cream");
- (iv) trade names may be used in labelling provided the designations in accordance with the principles of the above requirements are clear and prominent;
- (v) ices and ice cream manufactured from fats other than from milk shall be labelled correctly without the mention of "milk or dairy"; and
- (vi) the marking of ice products sold non-packaged, shall be effected by means of a notice displayed at the place of sale.

11.2 List of ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion.

11.3 Net contents

The net contents shall be declared by mass or volume in the SI units.

11.4 Name and physical address

The name, physical location and address of the manufacturer or, packer, distributor, importer, exporter vendor, shall be declared.

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11.5 Country of origin

The country of origin of food shall be declared.

11.6 Date of manufacture

There shall be an indication of the date of production, that is, the date the final product was packaged for final sale.

11.7 Date of expiry

The date of expiry shall be indicated

11.8 Storage instructions

The storage instructions shall be those indicated by the manufacturer.

11.9 Lot identification

Each container shall be indelibly and legibly marked to identify the producing factory and the lot.

12 Sampling

Sampling shall be done in accordance with EAS 161 or EAS 165.

The net contents shall be declared by mass or volume in the SI units.