DRAFT EAST AFRICAN STANDARD

Peanut butter — Specification

EAST AFRICAN COMMUNITY
Copyright notice

This EAC document is copyright-protected by EAC. While the reproduction of this document by participants in the EAC standards development process is permitted without prior permission from EAC, neither this document nor any extract from it may be reproduced, stored or transmitted in any form for any other purpose without prior written permission from EAC.

Requests for permission to reproduce this document for the purpose of selling it should be addressed as shown below or to EAC’s member body in the country of the requester:

© East African Community 2022 — All rights reserved
East African Community
P.O. Box 1096,
Arusha
Tanzania
Tel: + 255 27 2162100
Fax: + 255 27 2162190
E-mail: eac@eachq.org
Web: www.eac-quality.net

Reproduction for sales purposes may be subject to royalty payments or a licensing agreement. Violators may be prosecuted.
### Contents

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Scope......................................................................................................................... 1</td>
</tr>
<tr>
<td>2</td>
<td>Normative references............................................................................................... 1</td>
</tr>
<tr>
<td>3</td>
<td>Terms and definitions .............................................................................................. 2</td>
</tr>
<tr>
<td>4</td>
<td>Requirements.............................................................................................................. 2</td>
</tr>
<tr>
<td>5</td>
<td>Food additives ........................................................................................................... 3</td>
</tr>
<tr>
<td>6</td>
<td>Contaminants ............................................................................................................. 3</td>
</tr>
<tr>
<td>7</td>
<td>Hygiene ....................................................................................................................... 3</td>
</tr>
<tr>
<td>8</td>
<td>Packaging .................................................................................................................... 4</td>
</tr>
<tr>
<td>9</td>
<td>Labelling .................................................................................................................... 4</td>
</tr>
<tr>
<td>10</td>
<td>Sampling ..................................................................................................................... 4</td>
</tr>
</tbody>
</table>
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.

EAS 60 was prepared by Technical Committee EASC/ TC/015, Edible Oil Seeds, Fats and Oils.

This third edition cancels and replaces the second edition, which has been technically revised.
Peanut butter — Specification

1 Scope

This East African Standard specifies the requirements and methods of sampling and test for peanut butter derived from seeds of peanuts (groundnuts) of the species Arachis hypogaea L. 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.

CXS 192, Codex General Standard for Food Additives
CXS 193, Codex general standard for contaminants and toxins in foods
EAS 35, Edible salt — Specification
EAS 38, Labelling of pre-packaged foods — Specification
EAS 39, Code of practice for hygiene for food and drink manufacturing industries
EAS 36, Honey - Specification
EAS 803, Nutrition labelling - requirements
EAS 804, Claims – General Requirements
EAS 805, Use of nutrition and health claims - Requirements
EAS 888, Raw, roasted and fried Groundnuts-Specification
ISO 5555, Animal and vegetable fats and oils — Sampling
ISO 662, Animal and vegetable fats and oils — 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 16654, Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli

3 Terms and definitions

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

3.1 Peanut butter
cohesive, comminuted food product prepared from clean, sound shelled peanuts (groundnuts) by grinding roasted mature kernels from which the seed coats have been removed

3.2 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 Ingredients

4.1.1 Essential ingredients
The peanut butter shall comprise of at least 90 % of groundnuts complying with EAS 888

4.1.2 Optional ingredients
In addition to the essential ingredients, optional approved food grade ingredients may be used. These may include but not limited to:

a) edible salt (Sodium chloride) complying with EAS 35;

b) Sugars complying to relevant East African sugar standards

c) Honey complying with EAS 36; and

d) Edible oils or fats complying with relevant EAS standards.

4.2 General
Peanut butter shall

a) be free from shells;

b) be free from any foreign matter;

c) have colour characteristic of the variety of peanut used; and

d) have an aroma and flavour typical of roasted/fried peanut.
4.3 Specific quality requirements

Peanut butter shall comply with the compositional requirements specified in Table 1.

Table 1 — Specific quality requirements for peanut butter

<table>
<thead>
<tr>
<th>S. no</th>
<th>Characteristic</th>
<th>Requirement</th>
<th>Method of test</th>
</tr>
</thead>
<tbody>
<tr>
<td>i.</td>
<td>Moisture and volatile mattercontent, %, max.</td>
<td>3.0</td>
<td>ISO 662</td>
</tr>
<tr>
<td>ii.</td>
<td>Acid value, mg KOH/g, max.</td>
<td>4.0</td>
<td>ISO 729</td>
</tr>
<tr>
<td>iii.</td>
<td>Acid insoluble ash, %, m/m, max.</td>
<td>[1]</td>
<td>ISO 735</td>
</tr>
</tbody>
</table>

5 Food additives

Food additives permitted in CXS 192 may be used in peanut butter within the amounts specified by the Codex standard.

6 Contaminants

6.1 Aflatoxin

Aflatoxin limits for peanut butter shall comply with the limits specified in Table 2.

Table 2 — Aflatoxin limits for peanut butter

<table>
<thead>
<tr>
<th>S. no</th>
<th>Characteristic</th>
<th>Limit</th>
<th>Method of test</th>
</tr>
</thead>
<tbody>
<tr>
<td>i)</td>
<td>Total aflatoxin content, mg/kg, max.</td>
<td>15</td>
<td>ISO 16050</td>
</tr>
<tr>
<td>ii)</td>
<td>Aflatoxin B₁, mg/kg</td>
<td>5</td>
<td>ISO 16050</td>
</tr>
</tbody>
</table>

6.2 Pesticide residues

Peanut butter shall conform to those maximum residue limits established by the Codex Alimentarius Commission for this product.

NOTE Where the use of certain pesticides is prohibited by some Partner States, then it should be notified to all Partner States accordingly.

6.3 Other contaminants

Peanut butter shall comply with those maximum limits for other contaminants established in CXS 193.

7 Hygiene

7.1 Peanut butter shall be produced, prepared and handled in accordance with EAS 39.

7.2 Peanut butter shall be free of pathogenic organisms and shall comply with the microbiological requirements specified in Table 3.
Table 3 — Microbiological limits for peanut butter

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Characteristic</th>
<th>Limits</th>
<th>Method of test</th>
</tr>
</thead>
<tbody>
<tr>
<td>i</td>
<td>E.coli, MPN/g</td>
<td>absent</td>
<td>ISO 16654</td>
</tr>
<tr>
<td>ii</td>
<td>Salmonella spp per 25 g</td>
<td>absent</td>
<td>ISO 6579-1</td>
</tr>
<tr>
<td>iii</td>
<td>Staphylococcus aureus, cfu/g</td>
<td>absent</td>
<td>ISO 6888-1</td>
</tr>
</tbody>
</table>

8 Packaging

Peanut butter shall be packaged in food grade containers and sealed in manner to ensure the safety and quality requirements specified in this standard are maintained throughout the shelf life of the product.

9 Labelling

9.1 In addition to the requirements of EAS 38 and EAS 803, the name of the product shall be ‘Peanut butter

9.2 Nutrition and health claims

Nutrition and health claims may be used in compliance with EAS 804 and EAS 805

10 Sampling

Sampling shall be done in accordance with ISO 5555.