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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 015, Oil seeds, edible fats and oils.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.
Peanut/groundnut flour — Specification

1 Scope

This draft East African Standard specifies requirements, sampling and test methods for peanut/groundnut flour from the varieties of Arachis hypogaea L. 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.

EAS 38, Labelling of pre-packaged foods — General requirements.
EAS 39, Code of practice for hygiene in the food and drink manufacturing industry
EAS 803, Nutrition labelling — Requirements
EAS 804, Claims — General requirements
EAS 805, Use of Nutrition and health claims — Requirements
EAS 888, Raw and roasted groundnuts — Specification
ISO 735, Oilseed residues — Determination of ash insoluble in hydrochloric acid
ISO 665, Oilseeds — Determination of moisture and volatile matter content
ISO 729, Oilseeds — Determination of acidity of oils
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 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 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 16649-2 Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide
ISO 21527-2, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95
ISO 21294 Oilseeds — Manual or automatic discontinuous sampling

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1 peanut/groundnut flour

product obtained from milling raw/roasted groundnut kernels
3.2
foreign matter
any organic or inorganic matter such as insects, insect fragments and mites flour other than groundnut flour

3.3
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 odor or flavor to the product.

4 Requirements
4.1 General requirements
Peanut/groundnut flour shall:
   a) have colour and odour characteristic of peanut/groundnut flour
   b) be from groundnuts that conform to EAS 888
   c) be free from insect or fungal infestation and rancid odour; and
   d) not contain foreign matter;

4.2 Specific requirements
Peanut/groundnut flour shall comply with the requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirement for Peanut/groundnut flour

<table>
<thead>
<tr>
<th>S/No</th>
<th>Characteristic</th>
<th>Requirement</th>
<th>Test method</th>
</tr>
</thead>
<tbody>
<tr>
<td>i</td>
<td>Moisture, % m/m, max.</td>
<td>8</td>
<td>ISO 665</td>
</tr>
<tr>
<td>ii</td>
<td>Acid-insoluble ash (on dry basis), % m/m, max.</td>
<td>1</td>
<td>ISO 735</td>
</tr>
<tr>
<td>iii</td>
<td>Free Fatty Acids (FFA) content, % m/m, max.</td>
<td>2</td>
<td>ISO 729</td>
</tr>
</tbody>
</table>

5 Food additives and flavourings
No food additives and flavouring shall be used in peanut flour.

6 Hygiene
6.1 Peanut/groundnut flour shall be produced, processed, handled and stored in accordance with EAS 39.

6.2 Peanut/groundnut flour shall comply with the microbiological limits given in Table 2 when tested in accordance with the method specified therein.

Table 2 — Microbiological limits for full fat groundnut flour

<table>
<thead>
<tr>
<th>S/No</th>
<th>Characteristic</th>
<th>Maximum limit</th>
<th>Test method</th>
</tr>
</thead>
<tbody>
<tr>
<td>i</td>
<td><em>Staphylococcus aureus</em>, CFU/g, max.</td>
<td>100</td>
<td>ISO 6888-1</td>
</tr>
</tbody>
</table>
7 Contaminants

7.1 Pesticide residues

Peanut/groundnut flour shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

7.2 Aflatoxins

Aflatoxin levels in Peanut/groundnut flour shall not exceed the limits given in Table 3 when tested in accordance with the test method specified therein.

<table>
<thead>
<tr>
<th>S/No.</th>
<th>Characteristic</th>
<th>Maximum limit</th>
<th>Test method</th>
</tr>
</thead>
<tbody>
<tr>
<td>i.</td>
<td>Total aflatoxin</td>
<td>15</td>
<td>ISO 16050</td>
</tr>
<tr>
<td>ii.</td>
<td>Aflatoxin B1</td>
<td>5</td>
<td></td>
</tr>
</tbody>
</table>

8 Packaging

Peanut/groundnut flour shall be packaged in containers made from food grade packaging material and sealed in a manner that will safeguard the hygienic, nutritional and organoleptic properties of the product.

9 Labelling

In addition to the labelling requirements specified in EAS 38 and EAS 803, the name of the product shall either be ‘Peanut flour’ or ‘Groundnut flour’.

10 Nutrition and health claims

Peanut/groundnut flour may have claims on nutrition and health. Such claims when declared shall comply with EAS 804 and EAS 805.

11 Sampling

Sampling shall be carried in accordance with ISO 21294.