DEAS 1170:2023

ICS 67.200.10

DRAFT EAST AFRICAN STANDARD

Cashew Flour – Specification

EAST AFRICAN COMMUNITY

First Edition 2023

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.

Cashew Flour – Specification

1 Scope

This draft East African Standard specifies requirements, sampling and test methods for cashew flour obtained from milling of cashew kernels derived from nuts of cashew tree (of vairieties of *Anacardium occidentale* 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.

Codex Stan 193, *General standard for contaminants and toxins in food and feed*

EAS 38, *Labelling of pre-packaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

EAS 803 Nutrition labelling — Requirements

EAS 804, Claims — General requirements

EAS 805, Use of Nutrition and health claims — Requirements

ISO 665, *Oilseeds — Determination of moisture and volatile matter content*

IS0 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 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 cashew flour
product obtained from milling raw/roasted cashew kernels

3.2 foreign matter
all organic or inorganic matter such as insects, insect fragments and mites other than cashew 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

Cashew flour shall;

a) be of good quality and free from signs of spoilage

b) be free from foreign matter;

c) be free from foreign odours and undesirable flavour and/or taste;

4.2 Specific requirements

Cashew flour shall comply with the specific requirements given in Table 1, when tested in accordance with the methods specified therein.

Table 1—Specific requirement for Cashew flour

S No	Characteristics	Requirements	Test methods
1	Moisture and volatile matter content % (m/m) max.	8	ISO 665
2	Free fatty acid, % (m/m) max	2	ISO 729
3	Acid -insoluble ash (on dry basis) % m/m, max.	1	ISO 735

5 Hygiene

5.1 Cashew flour shall be produced, processed, handled and stored in accordance with EAS 39.

5.2 Cashew 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 Cashew flour

S/N	Microorganism	Requirement	Test methods
1	Salmonella per 25 g	Shall be absent	ISO 6579-1
2	E. coli MPN/g	Shall be absent	ISO 16649-2
3	Yeast and moulds, cfu/g, max.	10^3	ISO 21527-2
4	*Staphylococcus aureus*, CFU/g	100	ISO 6888-1

6 Contaminants

6.1 Pesticide residues

The maximum limit for Diquat residue shall be 0.02 mg/kg .

6.2 Aflatoxins

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

Table 3 — Aflatoxin limits for cashew flour

S/No.	Characteristic	Maximum limit µg/kg	Test method
i.	Total aflatoxin	10	ISO 16050
ii.	Aflatoxin B1	5	

7 Packaging

Cashew 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 “Cashew flour’ or ‘Cashew kernel flour’ or ‘Cashew nut flour’ or ‘Cashew powder’

10 Nutrition and health claims

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

10 Sampling

Sampling shall be done in accordance with ISO 21294