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## **DRAFT EAST AFRICAN STANDARD**

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**Marinated meat — Specification**

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**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.

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 004, *Meat, poultry, game, eggs and related products*.

This **second/third/...** edition cancels and replaces the **first/second/...** edition (US **nnn-n:yyyy**), which has been technically revised.

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.

## Introduction

A paragraph.

The **introduction** is an optional preliminary element used, if required, to give specific information or commentary about the technical content of the document, and about the reasons prompting its preparation. It shall not contain requirements.

The introduction shall not be numbered unless there is a need to create numbered subdivisions. In this case, it shall be numbered 0, with subclauses being numbered 0.1, 0.2, etc. Any numbered figure, table, displayed formula or footnote shall be numbered normally beginning with 1.

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## Marinated meat — Specification

### 1 Scope

This draft East African Standard Specifies requirements, sampling and test methods for marinated meat 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.

*CX/MRL 2, Maximum residue limits for veterinary drugs in food*

*ISO 16649-2, Microbiology of food and animal feeding stuffs — Horizontal method for enumeration of  $\beta$ -glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl  $\beta$ -D-glucuronide*

*ISO 6579, Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

*ISO 11290 – 1, Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and other Listeria spp. — Part 1: Detection method.*

*CAC/RCP 58, Meat hygiene — Code of practice*

*Codex standards 192, General standard for food additives*

*EAS 38, Labelling of pre-packaged food*

*EAS 39, Code of Hygiene Practice for Food and Drink Manufacturing Industry*

*ISO 4833, Microbiology of the food chain — Horizontal method for the enumeration of micro-organisms*

*AOAC 972.25, Lead in food. Atomic absorption spectrophotometric method*

*CD-ARS 1287:2022, Hygienic production and transportation of meat*

*ISO/TS 20224 Molecular biomarker analysis - Detection of animal-derived materials in foodstuffs and feedstuffs by real-time PCR (part 1-9)*

*ISO/TS 17728 Microbiology of the food chain Sampling techniques for microbiological analysis of food and feed samples*

### 3 Terms and definitions

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



ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

**3.1  
meat**  
Whole or parts of slaughtered animal carcasses that are intended for and have been passed as fit for human consumption by competent authority

**3.2  
meat product**  
meat that has been subjected to treatment irreversibly modifying its Organoleptic and physiochemical characteristic

**3.3  
marinade**  
liquid or sauce that can either be acidic or enzymatic in which meat is soaked to enrich it with flavor through the use of salt, herbs, and spices and/or to tenderize it.

**3.4  
marination**  
process of tenderizing and/or flavouring meat often in an acidic, liquid, sauce or a rub before cooking.

**3.5  
rub**  
Mixture of dry herbs and spices containing neither acidic element nor enzyme that is sprinkled or patted onto meat to infuse the meat with flavour before cooking. Rub do not contain the elements needed to tenderize the meat in the same way that marinades do.

## 4 Requirements

### 4.1 General requirements

4.1.1 Marinated meat shall have characteristic odour, flavour and colour of the marinade used

4.1.2 Once the rub is applied to meat or chicken the meat shall be covered and placed in cold storage (0C to 4 C) to marinate

4.1.3 . Marination process shall take place in a facility complying with EAS 39

4.1.4 Marinades used for raw meat or poultry may be boiled for 5 minutes to kill harmful bacteria and used to baste ingredients as they cook, or for a sauce.

4.1.5 The marination process shall be conducted in a manner that will not compromise on the keeping quality and safety of the product. The cold chain shall be maintained at all times.

4.1.6 Marination time shall depend on the meat type and quantity, size of the cuts, and the type of marinade

### 4.2 Raw materials requirements

#### 4.2.1 Meat

4.2.1.1 The meat for marination shall be obtained from animals slaughtered according to CAC/RCP 58 and comply with relevant East African standards for carcasses and cuts

4.2.1.2 The product shall be prepared according to the hygienic requirements prescribed in EAS 39.

**4.2.1.3** The meat shall be free from objectionable odours, flavors, blood clots and any other contaminants.

**4.2.1.4** The meat used for this processing shall be from one type and its flavour shall be characteristic of that type.

**4.2.1.5** The meat shall be free from foreign matters, sign of spoilage and unacceptable odours.

#### **4.2.2 Marinades**

**4.2.2.1** The following ingredients may be used in marinade and they shall comply with the specific East African standards;

- a) Fat/Oil: olive, sesame, peanut and infused oils
- b) Acid: vinegar, wine, sherry, citrus juice, yoghurt and buttermilk
- c) Enzyme
- d) Seasonings: Garlic, ginger, onions, spices, honey and sugar, citrus peel, soy sauce, mustard, edible salt and pepper, and herbs and spices.

**4.2.2.2** The marinade shall be hygienically prepared as per EAS 39.

**4.2.2.3** The marinade for one batch shall not be used in another batch

**4.2.2.4** Marinades used for raw meat shall not be used for cooked meat

## **5 Hygiene requirements**

**5.1** Marinated meat shall be produced, processed, handled, and stored in accordance with CAC/RCP 58 and EAS 39

### **5.2 Microbiological limits**

Marinated meat shall comply with the microbiological limits given in Table 1 when tested in accordance with the test methods specified therein.

**Table 1 — Microbiological limits for marinated meat**

<b>S/N</b>	<b>Micro-organism</b>	<b>Max. limit</b>	<b>Test method</b>
i.	<i>Escherichia coli</i> O157:H7 in 25g	Absent	ISO 16654
ii.	<i>Staphylococcus aureus</i> , cfu/g	10 <sup>3</sup>	ISO 6888-1
iii.	<i>Salmonella</i> ssp in 25 g	Absent	ISO 6579-1
iv.	<i>Listeria monocytogenes</i> in 25 g	Absent	ISO 11290-1

## **6 Food additives**

Food additives if used shall comply with Codex STAN 192.

## **7 Contaminants**

### **7.1 Pesticide residues**

The marinated meat shall comply with maximum pesticide residue limits set by Codex Alimentarius Commission

### **7.2 Veterinary drug residues**

Marinated meat shall comply with the maximum veterinary drugs residue limits prescribed in CX/MRL-2

### **7.3 Heavy metal contaminants**

Marinated meat shall not contain Lead (Pb) in amounts exceeding 0.1 mg/kg, when tested in accordance with AOAC 972.25.

## **9 Meat identification**

The identification/isolation of meat species shall be done according to ISO/TS 20224

## **10 Packaging and labelling**

### **10.1 Packaging**

Packaging of marinated meat shall be done in food grade packaging materials that protect the meat product from any physical, microbiological, chemical or any other type of contamination during storage and distribution

### **10.2 Labelling**

In addition to the requirements given in EAS 38, marinated meat shall be legibly and indelibly labelled with the following information:

- a) name of the product (type of meat or meats used) as appropriate;
- b) list of ingredients in the marinade
- c) allergens declaration
- d) name and address of manufacturer/importer/distributor;
- e) net weight, in metric units
- f) date of manufacture;
- g) expiry date;
- h) batch number;
- i) instructions for use;
- j) storage conditions; and
- k) country of origin.

## 11 Sampling

Sampling shall be carried out in accordance with CAC/GL 50. For microbial analysis samples shall be carried out in accordance with ISO/TS 17728.

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## Bibliography

DKS 2830: 2018, *Marinated meat — Specification*

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