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DRAFT EAST AFRICAN STANDARD

Flavoured black tea — Specification

EAST AFRICAN COMMUNITY

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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

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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 026, *Tea and related products*.

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.

This second edition cancels and replaces the first edition (EAS 922: 2019), which has been technically revised.

Flavoured black tea — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for flavoured black tea.

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 28, *Black tea — Specification*

CXG 66, *Guidelines for the Use of Flavourings*

EAS 38, *Labelling of pre-packaged foods — General requirements*

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

ISO 1572, *Tea — Preparation of ground sample of known dry matter content*

ISO 1573, *Tea — Determination of loss in mass at 103 °C*

ISO 1575, *Tea — Determination of total ash*

ISO 1576, *Tea — Determination of water soluble ash and water insoluble ash*

ISO 1577, *Tea — Determination of acid insoluble ash*

ISO 1578, *Tea — Determination of alkalinity of water-soluble ash*

ISO 1839, *Tea — Sampling*

ISO 3103, *Tea — Preparation of liquor for use in sensory tests*

ISO 6078, *Black tea — Vocabulary*

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 9768, *Tea — Determination of water extract*

ISO 14502-1, *Determination of substances characteristic of green and black tea — Part 1: Content of total polyphenols in tea — Colorimetric method using Folin-Ciocalteu reagent*

ISO 15598, *Tea — Determination of crude fibre content*

ISO 16649-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 °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*

3 Terms and definitions

For the purpose of this standard the terms and definitions in ISO 6078 and the following terms apply.

3.1 flavoured black tea
black tea to which flavourings and/or food ingredients with flavouring properties are added in order to lend a specific flavour

3.2 black tea
tea derived solely and exclusively, and produced by acceptable processes, notably withering, leaf maceration, aeration and drying from leaves, buds and/or tender stems of varieties of the species *Camellia sinensis* (Linneaus) O. Kuntze, known to be suitable for making tea for consumption as a beverage

3.3 foreign matter
organic or inorganic material other than tea leaf or flavouring agent

3.4 adulterant
any material intentionally added that changes the original composition and compromises the quality and safety of flavoured black tea

4 Requirements

4.1 Ingredients

Flavoured black tea shall:

- a) have black tea complying with EAS 28 as the basic ingredient; and
- b) contain flavouring agents complying with relevant standards and should be used in accordance with CXG 66.

4.2 General requirements

4.2.1 Flavoured black tea shall be:

- a) of characteristic flavour of flavouring agent used;
- b) free from foreign matter;
- c) free from insects and visible moulds;
- d) free from adulterants; and
- e) free from added colouring matter other than that of flavouring agent.

4.2.2 Flavouring agents shall not be used for the purpose of imitating or intensifying the fragrance and/or taste of black tea.

4.3 Specific requirements

Flavoured black tea shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirement for flavoured black tea

S/N	Characteristic	Requirement	Test method
i.	Moisture content, %, (m/m), max.	8	ISO 1573
ii.	Water extract, %, (m/m), min.	32	ISO 9768
iii.	Total ash, %, (m/m)	4 – 8	ISO 1575
iv.	Water soluble ash, as percentage of total ash, min.	45	ISO 1576
v.	Alkalinity of water-soluble ash (as KOH), %, (m/m)	1.0 – 3.0 ^a	ISO 1578
vi.	Acid-insoluble ash, %, (m/m), max.	1.0	ISO 1577
vii.	Crude fibre, %, (m/m), max.	20	ISO 15598
viii.	Total polyphenols, (m/m), min.	9.0	ISO 14502-1

^a When the alkalinity of water-soluble ash is expressed in terms of millimoles of KOH per 100 g of ground sample, the limits shall be 17.8 - 53.6

5 Hygiene

5.1 Flavoured black tea shall be processed and handled in a hygienic manner in accordance with EAS 39.

5.2 Flavoured black tea shall not exceed microbiological limits in Table 2 when tested in accordance with test methods specified therein

Table 2 — Microbiological limits for black tea

S/N	Microorganism	Maximum limit	Test method
i.	Yeasts and moulds, cfu/g	10 ²	ISO 21527-2
ii.	<i>Escherichia coli</i> , cfu/g	Absent	ISO16649-2
iii.	<i>Salmonella spp</i> per 25 g	Absent	ISO 6579-1

6 Contaminants

6.1 Iron filings

When tested in accordance with Annex A, the amount of iron filings in flavoured black tea shall not exceed 100 mg/kg.

6.2 Pesticide residues

Flavoured black tea shall comply with the updated maximum pesticide residue limits established by the Codex Alimentarius Commission for black tea and flavouring agents.

7 Sampling

Sampling for flavoured black tea shall be done in accordance with ISO 1839.

8 Packaging

Flavoured black tea shall be packaged in closed, clean and dry materials which do not compromise the quality and safety of the product.

9 Labelling

In addition to the requirements specified in EAS 38, each package of the flavoured black tea shall be legibly and indelibly labelled with the following:

- a) name of the product as "Flavoured black tea"; with the flavouring agent(s) used;
- b) name and physical address of the manufacturer/packer/importer/exporter;
- c) list of ingredients in descending order;
- d) date of manufacture;
- e) best before;
- f) batch/lot number;
- g) net weight in grams or kilograms;
- h) country of origin; and
- i) instructions for use and storage.

Annex A (normative)

Determination of iron filings

A.1 Apparatus

A.1.1 Magnet (at least 4 000 gauss)

A.1.2 Polythene sheet

A.1.3 Petri dish

A.2 Procedure

A.2.1 A known amount of (25 g) tea is spread evenly on petri dish

A.2.2 A powerful magnet wrapped in polythene sheet is run over the sample repeatedly till no more iron filings cling to the magnet

A.2.3 Collect the iron filings in a clean, dry and previously weighed petri dish

A.2.4 Note down and express the mass of iron filings as mg/kg

A.3 Calculation

$$\text{Iron filings} = \frac{M_1 \times 1000}{M_2}$$

where;

M_1 Mass, in grams, of iron filings, and

M_2 Mass, in grams, of sample taken for the test.

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