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.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. 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 procedures of the Community.

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.

FDEAS 146 was prepared by Technical Committee EASC/TC 007, Alcoholic and non-alcoholic beverages.

This second edition cancels and replaces the first edition EAS 146:2000, which has been technically revised.
Rum — Specification

1 Scope

This final draft East African Standard specifies the requirements and methods of sampling and test for rum.

2 Normative references

The following referenced documents are indispensable for the application 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.

CAC/GL 66, Guidelines for the use of flavourings

CODEX STAN 192, Codex general standard for food additives

EAS 12, Drinking (potable) water — Specification

EAS 38, General standard for the labelling of pre-packaged foods

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

EAS 100, Food stuffs — Methods of determination of Lead

EAS 144, Neutral spirit — Specification

EAS 123, Distilled water — Specification

ISO 6634, Fruits, vegetables and derived products — Determination of arsenic content — Silver diethyldithiocarbamate spectrophotometric method

3 Terms and definitions

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

3.1 rum

distilled alcoholic beverage obtained from fermented sugarcane products, which has either been aged or not aged may contain caramel and may be flavored with fruit or other botanical substances

3.2

white rum

Rum that is light or clear in colour
4 Requirements

4.1 Ingredients

The ingredients for rum may include the following:

- demineralised water or distilled water conforming to EAS 123 or;
- neutral spirit, if used for blending, conforming to EAS 144; and
- flavouring agents, if used, in accordance with CAC/GL 66.

4.2 General requirements

Rum:

- shall have the aroma and taste characteristic of the product known in the trade;
- shall be free from sediments or suspended matter shall be free from any ingredients injurious to health;
- that has been aged shall possess the colour developed during maturation or by addition of caramel to adapt the colour and;
- when labelled, as ‘Matured’ shall have been matured for not less than one year.
- may contain caramel and may be flavored with fruit or other botanical substances in accordance with GMP

4.3 Specific quality requirements

Rum shall comply with the requirements in Table 1 when tested in accordance with EAS 104.

<table>
<thead>
<tr>
<th>S/N</th>
<th>Characteristic</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>i</td>
<td>Ethyl alcohol, % by volume at 20 °C, min.</td>
<td>37.5</td>
</tr>
<tr>
<td>ii</td>
<td>Total acids as acetic acid, mg/L of absolute alcohol, max.</td>
<td>1 200</td>
</tr>
<tr>
<td>iii</td>
<td>Volatile acids as acetic acid, mg/L of absolute alcohol, max.</td>
<td>50</td>
</tr>
<tr>
<td>iv</td>
<td>Esters as ethyl acetate, mg/L of absolute alcohol, max.</td>
<td>2 000</td>
</tr>
<tr>
<td>v</td>
<td>Higher alcohols as amyl alcohol, mg/L of absolute alcohol, max.</td>
<td>1 000</td>
</tr>
<tr>
<td>vi</td>
<td>Methyl alcohol, mg/L, max.</td>
<td>50</td>
</tr>
<tr>
<td>vii</td>
<td>Aldehydes as acetaldehyde, mg/L of absolute alcohol, max.</td>
<td>45</td>
</tr>
</tbody>
</table>

5 Food additives

Food additives may be used in the preparation of rum in accordance with CODEX STAN 192.
7 **Hygiene**

Rum shall be manufactured and handled in a hygienic manner in accordance with EAS 39.

8 **Weights and measures**

The volume and fill of rum shall comply with the weights and measures regulations of Partner States or equivalent legislation.

9 **Packaging**

9.1 Rum shall be packaged in suitable food grade containers.

9.2 Rum shall be packaged for bulk delivery and storage in containers that shall prevent contamination of the product and preserve its safety and quality.

10 **Labelling**

In addition to the requirements of EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- a) common name as ‘Rum’ or White Rum where not aged;
- b) name, physical location and address of manufacturer;/importer/bottler
- c) ethyl alcohol content, % by volume;
- d) net content;
- e) batch identification number/code;
- f) country of origin; and
- g) statutory warnings.

11 **Sampling and test**

Sampling and testing of rum shall be done in accordance with EAS 104.