



## **FINAL DRAFT EAST AFRICAN STANDARD**

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### **Cashew butter — Specification**

**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 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 butter — Specification

### 1 Scope

This Draft East African Standard specifies requirements and methods of sampling and test for cashew butter derived from kernels of cashew tree (*Anacardium occidentale*, L) intended for human consumption

### 2 Normative references check

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.

ISO 1738, *Butter — Determination of salt content*

DEAS 1001:2019, *Cashew kernels — Specification*

DEAS 1002: 2019, *Roasted Cashew kernels — Specification*

EAS 35, *Fortified food grade salt — Specification*

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

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

ISO 660, *Animal and vegetable fats and oils — Determination of acid value and acidity*

ISO 662, *Animal and vegetable fats and oils — Determination of moisture and volatile matter content*

ISO 6884, *Animal and vegetable fats and oils — Determination of ash*

ISO 5555, *Animal and vegetable fats and oils — Sampling*

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 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli O157*

### 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****cashew butter**

Cohesive, comminuted spread product prepared by grinding sound roasted/unroasted mature cashew kernels

**3.2****stabilized cashew butter**

cashew butter to which any suitable food ingredient(s) has been added to reduce oil-meal separation

**4 Requirements****4.1 Ingredients****4.1.1 Essential ingredients**

The cashew butter shall comprise at least 90 % of cashew kernels complying with DEAS 1002:2019

**4.1.2 Optional ingredients**

In addition to the essential ingredients, the following optional ingredients may be added at levels of good manufacturing practice unless otherwise specified:

- a) edible salt (sodium chloride) complying with EAS 35;
- b) sugars complying with relevant EAC standards;
- c) honey complying with EAS
- d) Edible oils and fats complying with relevant EAC standards

**4.2 General requirements**

Cashew butter shall:

- a) be free from testa and shells;
- b) be free from any foreign matter;
- c) have colour characteristic of the type of cashew kernels used;
- d) have an aroma and flavour typical of the type of cashew kernels used;
- e) spread easily;
- f) have no noticeable oil separation in the stabilized type.

**4.3 Specific requirements**

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

**Table 1 — Specific requirements for cashew butter**

S/N	Characteristic	Requirements	Test method
1	Salt <sup>a</sup> as NaCl, %, (m/m), max.	2	ISO 1738

2	Moisture and volatile matter, %, m/m, max	3	ISO 662
4	free fatty acids as oleic acid % m/m, max	2	ISO 729
5	Acid insoluble ash %, (m/m), max.	1	
<sup>a</sup> only applies to salted cashew butter			

## 5 Hygiene

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

**5.2** Cashew butter shall comply with the microbiological limits given in Table 2 when tested in accordance with the methods specified therein.

**Table 2 — Microbiological limits for cashew butter**

S/N	Microorganism	Maximum limit	Methods of test
i.	E. coli MPN/g	Shall be absent	ISO 16654
ii.	Salmonella, 25g	absent	ISO 6579-1
iii.	Staphylococcus Aureus	absent	ISO 6888

## 6 Contaminants

### 6.1 Pesticide residues

Cashew butter shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

### 6.2 Aflatoxins

Total Aflatoxin shall not exceed 10 µg/kg while aflatoxin B1 shall not exceed 5 µg/kg when tested in accordance with ISO 16050.

## 7 Food additives

Food additives used in cashew butter shall comply with CODEX STAN 192.

## 8 Weights and measures

Cashew butter shall be packaged in accordance with the weights and measures regulations of the destination country.

**NOTE** EAC Partner States are signatory to the International Labour Organizations (ILO) for maximum package weight of 50 kg where human loading and offloading is involved

## 9 Packaging

Cashew butter 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.



## 10 Labelling

In addition to the requirements of EAS 38, the following information shall be legibly and indelibly labelled:

- a) Roasted cashew kernel butter' (if no stabilizer has been added);
- b) Roasted cashew kernel butter stabilized' (if stabilizer/emulsifier has been added);
- c) Unroasted cashew kernel butter' (if no stabilizer has been added); and
- d) Unroasted cashew kernel butter stabilized' (if stabilizer/emulsifier has been added).

## 11 Nutrition and health claims

Cashew butter may have claims on nutrition and health. Such claims when declared shall comply with EAS 803, EAS 804 and EAS 805

## 12 Sampling

Sampling shall be done in accordance with ISO 5555.

## Bibliography

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