



DEAS 1028: 2020

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DRAFT EAST AFRICAN STANDARD

Ham — 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.

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.

EAS nnn-n was prepared by Technical Committee EAS/TC 004, *Meat, poultry, game, eggs and their products*.

Ham — Specification

1 Scope

This Draft East African standard specifies requirements, sampling and test methods for ham. The standard applies to the product that is cured and may be smoked or cooked, spiced and/or flavored.

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

CAC/RCP 68-2009, *Code of practice for the reduction of contamination of food with Polycyclic Aromatic Hydrocarbons (PAH) from smoking and direct drying processes*

CAC/RCP 58, *Code of hygienic practice for meat*

CODEX STAN 192, *General standard for food additives*

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

EAS 35, *Edible table salt — Specification*

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

EAS 12, *Potable water — Specification*

ISO 5961, *Water quality — Determination of cadmium by atomic absorption spectrometry*

ISO 6633, *Fruits, vegetables and derived products — Determination of lead content — Flameless atomic absorption spectrometric method*

ISO 6637, *Fruits, vegetables and derived products — Determination of mercury content — Flameless atomic absorption method*

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 6579, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

ISO 16654:2001/Amd.1:2017, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli O157 AMENDMENT 1: Annex B: Result of interlaboratory studies*

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

ISO 17294-2, *Water quality — Application of inductively coupled plasma mass spectrometry (ICP-MS) — Part 2: Determination of 62 elements*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall 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>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1
meat
is all parts of an animal that are intended for, and have been judged as safe and suitable for human consumption

3.2
ham
is traditionally a cured hind pork leg.

NOTE If meat from other portions of the carcass or other food animal is used, the product name will be qualified to identify the portions. Ham can be smoked, uncured, sugar cured, honey cured and lean or extra lean.

3.3
ready-to-eat
products that are intended to be consumed without any further biocidal steps.

4 General requirements

4.1 General requirements
4.1.1 The food animal from which ham is derived shall be slaughtered in a hygienically managed slaughter-house and subjected to ante-mortem and post-mortem examination according to the procedure specified in CAC/RCP 58.

4.1.2 The meat from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours.

4.1.3 The product shall be prepared, handled and delivered under hygienic conditions.

4.1.4 The product shall be prepared in a facility which is complying with EAS 39.

4.1.5 The ham shall be of good colour, firm with excellent conformation and good finish.

4.1.6 The ham shall be free from foreign matter and discoloration

4.2 Raw material requirements

4.2.1 Meat shall be derived from animals slaughtered in a hygienically managed slaughter house complying with relevant Partner states regulations.

4.2.2 The curing agent used shall comply with CODEX 192.

4.2.3 Portable water used shall comply with EAS 12.

4.3 Optional Ingredients

4.3.1 All optional ingredients used shall be of food grade quality and conform to applicable EAS Standards.

4.3.2 Sucrose, invert sugar, honey, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup).

4.3.3 Spices, seasonings and condiments complying with respective EAS Standards.

4.3.4 Salt complying with EAS 35

4.3.5 Smoking shall be done according to the Code of Practice for The Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) From Smoking and Direct Drying Processes CAC/RCP 68-2009

5 Food additives

Food additives used in ham shall be complying with CODEX STAN 192.

6 Hygiene requirements

6.1 Ham shall be produced and handled in accordance with CAC/RCP 58 and EAS 39.

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

Table 1 — Microbiological limits for Ham

S/No.	Type of organisms	Max		Test method
		Raw	Ready-To-Eat	
i)	<i>E. coli</i> 0157:H7 cfu/25g	Absent	Absent	ISO 16654
ii)	<i>Salmonella</i> spp cfu/25g	Absent	Absent	ISO 6579
iii)	<i>Listeria monocytogenes</i> cfu/25g	10 ²	Absent	ISO 11290-1
iv)	<i>Coagulase positive Staphylococcus aureus</i> cfu/g	10 ³	Absent	ISO 6888-1
v)	Yeast and Moulds cfu/g	Not Applicable	10 ²	ISO 21527-2
vi)	<i>Clostridium Perfringens</i>	Absent	Absent	ISO 7937

7 Meat Identification

The identification/isolation of meat used in ham shall be done according to the Polymerase Chain Reaction test or any other validated test method to determine the species of origin.

8 Contaminants

Veterinary drug residues Ham shall comply with the maximum residue limits specified in CAC/MRL 2.

8.2 Pesticide residues

Ham when tested shall comply with the maximum residue limits set by Codex Alimentarius Commission

8.3 Heavy metal

Ham shall comply with maximum limits for heavy metals as specified in Table 3 when tested by methods mentioned therein.

Table 3 — Limits for heavy metal in Ham

S/No.	Heavy metals	Maximum limits ppm	Test method
i)	Arsenic (Ar)	0.1	ISO 17294-2
ii)	Lead (Pb)	0.1	ISO 6633
iii)	Cadmium (Cd)	0.05	ISO 5961
iv)	Mercury (Hg)	0.03	ISO 6637

9 Packaging and labelling

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

The packages shall be able to withstand the rigors of handling and transportation and shall not be exposed to direct sun or rain.

9.2 Labelling

Labelling of packages shall be done in accordance with the requirements stipulated in EAS 38. In addition, the following particulars shall be legibly and indelibly labelled on the container:”

- a) description /Name of the product as appropriate, including part of the carcass and the species of origin;
- b) list of ingredients in descending order;
- c) allergens declaration;
- d) name, location and address of manufacturer;
- e) net weight in metric units;
- f) declaration as “raw” or “cooked” product ;
- g) date of manufacture;

- h) expiry date;
- i) batch number;
- j) instructions for use;
- k) storage conditions and temperature of storage; and
- l) country of origin

Bibliography

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