

Cake Mixes — Specification

PUBLIC REVIEW DRAFT

KS 2954: 2021

The following organizations were represented on the Technical Committee:

Bidco Africa Ltd
Egerton University
Government Chemist's Department
Kenya Industrial Research and Development Institute
Kenya Medical Research Institute
Mombasa Maize Millers Ltd
National cereals and produce board
National Public Health Laboratories-Food Safety and Nutritional Reference Laboratory
Nestle Kenya Ltd
Nutrition and Dietetics Unit, Ministry of Health
Pembe Flour Mills Ltd
Society of Crop Agribusiness Advisors of Kenya
State Department for Industrialization
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REVISION OF KENYA STANDARDS

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Cake Mixes — Specification

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Foreword

This Kenya Standard was developed by the Processed Cereals and Pulses Technical Committee under the guidance of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

This standard covers the essential quality and safety requirements of cake mixes available in the market.

During the preparation of this standard, reference was made to the following documents:

KS 1042, Specification for cakes

GSO 852/1997, Cake Mixes

Acknowledgement is hereby made for assistance derived from these sources.

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1 SCOPE

This Kenya Standard specifies requirements, sampling and test methods for cake mixes

2 Normative references

The following standards are indispensable in the application of this standard.

AOAC 999.10, *Official method for lead, cadmium, zinc, copper, and iron in foods Atomic Absorption Spectrophotometry after microwave Digestion*

CXS 192, *Codex General Standard for food additives*

KS EAS 901, *Cereals and pulses - Test methods*

KS EAS 39, *Code of practice for hygiene in the food and drink manufacturing industry*

KS EAS 38, *Labelling of pre-packaged foods*

KS 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 11866-1, *Milk and milk products — Enumeration of presumptive Escherichia coli — Part 1: Most probable number technique using 4-methylumbelliferyl-beta-D-glucuronide (MUG)*

KS ISO 6888-3, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 3: Detection and MPN technique for low numbers*

KS ISO 21528-2, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Enterobacteriaceae — Part 2: Colony-count technique*

3 Terms and definitions

3.1

Cake mix

Food product prepared from a finely ground soft flour and other ingredients according to cake type.

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4 Requirements

4.1 Essential ingredients

Raw materials and ingredients used in the production for the cake mixes shall comply with the relevant Kenya standards.

4.3 General requirements

Cake mixes shall:

- have characteristic taste, smell, texture and colour; according to the cake type
- It shall be, free from foreign materials, living insects, fungus and insects' infections, rodent contamination and objectionable tastes
- be free from off-flavours and odour.

4.4 Specific requirements

Cakes shall comply with the compositional requirements in Table 1.

Table 1 — Compositional requirements for cake mix

Characteristic	Requirement	Test method
Moisture, % by mass, max	12 %	KS EAS 901
Acid insoluble ash (on dry matter basis), % by mass, max.	0.1	KS 241

5 Food additives

Only the food additives permitted for these products by the CXS 192 may be used without exceeding the limits.

6 Hygiene

6.1 The product shall be produced and handled in accordance with KS EAS 39.

6.2 The product shall comply with the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological requirements for cake mixes

S/N	Micro-organism	Limit	Test method
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i.	Escherichia coli, CFU/g	10 ²	ISO 11866-1
ii.	Staphylococcus aureus (coagulase positive), CFU/ g	Absent	KS ISO 6888-3
iii.	Salmonella spp, CFU/25 g	Absent	KS ISO 6579-1
iv.	Yeast and moulds, per g	10 ⁴	KS ISO 21528

7 Contaminants

7.1 Pesticide residues

The product shall comply with maximum limits residues set by Codex Alimentarius Commission.

7.3 Heavy Metal

The product shall comply with the microbiological limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 2 — Heavy metal limits for cake mixes

S/N	Contaminant	Maximum limits (mg/kg)	Test method
i)	Lead (Pb)	0.2	AOAC 999.10
ii)	Cadmium	0.2	AOAC 999.10

7.4 Mycotoxins

When tested in accordance with KS EAS 901, the total aflatoxins limits for the cake mixes shall not exceed 10 µg/kg and 5 µg/kg for aflatoxin B1.

8 Packaging

The cake mixes shall be packaged in food grade materials that will ensure the safety and integrity of the product throughout the shelf life.

9 Labelling

The containers shall be labelled in compliance with the requirements of KS EAS 38 and KS EAS 804, KS EAS 805. In addition, the following particulars shall be legibly and indelibly labelled on the container:

- Name of the product
- list of ingredient in descending order of proportion,

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- c) net content in SI units;
- d) name and physical address of manufacturer;
- e) batch or code number;
- f) the date of manufacture and expiry date;
- g) instruction for storage and use; and
- h) Country of origin.

10 Sampling

Sampling for cake mixes shall be done in accordance with KS EAS 901

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