

Food seasoning mixtures — Specification

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Kapa – Oil Limited

Kenya Plant Health Inspectorate Service (KEPHIS)

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Kenya Bureau of Standards, 2022

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Food seasoning mixtures — Specification

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Foreword

This Kenya Standard has been prepared by the Spices, Condiments and Culinary Herbs Technical Committee under the supervision of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

Food seasoning mixtures are blends of spices, herbs and other food additives used to enhance and vary the organoleptic (flavour, colour, aroma) properties of foods.

They are selected to improve or bring out some properties of foods which may otherwise have a monotonous flavour. The standard specifies microbiological, chemical and food additive limits to guide the manufacturer and protect the consumer.

This standard specifies the quality and safety requirements of the food seasoning mixtures sold in the Kenyan market.

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

European Spices Association Specifications Quality Minima for Herbs and Spices.

Guidelines for the Microbiological Examination of Ready to eat Foods — Food Standards, Australia and New Zealand.

Microbiological Specifications for Savoury Dry Products pp 7 — 8, Dry Vegetables not Blanched or Decontaminated Products.

Microbiological Specifications for Savoury Dry Products p 15 ingredient group 8b, Decontaminated Spices, herbs and vegetables.

Acknowledgement is hereby made for the assistance derived from these sources.

1 Scope

This Kenya Standard specifies requirements, sampling and test methods for food seasoning mixtures.

This standard does not cover dehydrated soups, broths, masalas and/or spices and herb mixtures.

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.

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

KS EAS 39, *General principles for food hygiene*

KS CODEX STAN 193, *Codex general standard for contaminants and toxins in foods*

KS CODEX STAN 192, *Codex general standard for food additives*

KS EAS 39, *General principles for food hygiene*

KS EAS 803, *Nutrition labelling — Requirements*

KS ISO 7954-1, *Microbiology of food and animal feeding stuffs — General guidance for enumeration of yeasts and moulds — Part 8: Colony count technique at 25 degrees C*

KS ISO 4832-3, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Part 3: Colony-count technique*

KS ISO 6579-6, *Microbiology of food and animal feeding stuffs — Part 6: Horizontal method for the detection of Salmonella spp.*

KS ISO 6888-1, *Microbiology of food and animal feeding stuffs ¾ Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) ¾ Part 1: Technique using Baird-Parker agar medium*

KS ISO 7521, *Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli -- Most probable number technique*

KS SO 793, *Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of Clostridium perfringens -- Colony-count technique*

KS ISO 6633, *Fruits, Vegetables and derived products- Determination of lead content- Flameless atomic absorption Spectrometric Method*

KS ISO 6634, *Fruits, Vegetables and derived products - Determination of Arsenic Content - Silver diethyldithiocarbamate spectrophotometric Method*

KS ISO 6637, *Fruits, Vegetables and derived products - Determination of Mercury content- Flameless atomic absorption method*

KS ISO 927, *Spices and Condiments—Determination of extraneous matter and foreign matter content*

KS ISO928, *Spices and condiments –Determination of total ash*

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KS ISO 939, *Spices and condiments – Determination of Moisture content – Entrainment method*

KS ISO 930, *Spices and condiments---Determination of acid insoluble ash*

KS EAS 39---*Code of hygienic practice for food and drink manufacturing companies*

KS ISO 948 –*Spices and condiments -- Sampling*

KS ISO 16050, *Foodstuffs — Determination of aflatoxin B₁, and the total contents of Aflatoxins B₁, B₂, G₁, and G₂ in cereals, nuts and derived products — High performance liquid chromatographic method*

3 Definitions

For the purposes of this standard, the following definitions shall apply:

3.1

Food seasoning mixture

Shall be a product presented in powder form or moulded into cubes or other forms whose aim is to enhance colour, taste, flavour and / or thickness of a food preparation intended for human consumption

3.2

Meat extract

Shall be the concentrated broth prepared through controlled evaporation of an aqueous solution of lean meat

3.3

GMP

Shall mean “Good Manufacturing Practice”

4 Requirements

4.1 Permitted ingredients, complying with the relevant Kenya standards.

This may include:

- a) Herbs and spices.
- b) Edible starches
- c) Meat extracts
- d) Yeast extract.
- e) Chicken extract.
- f) Edible fat
- g) Edible salt
- h) Wheat flour
- i) Sugars

4.2 General requirements

The food seasoning mixtures shall be free extraneous matter and foreign matter content when determined by KS ISO 927

4.3 Specific requirements

Food seasoning mixtures shall comply with the specific requirements given in Table 1 when tested in accordance with tests methods specified therein

Table 1 — Chemical limits for seasoning mixtures

SL No.	Characteristic	Maximum limit	Test method
i)	Moisture content ,% m/m	8.0	KS ISO 928
ii)	Total ash, % (m/m dry weight basis)		KS ISO 939
	a) Compacted form	60 ^a	
	b) Non-compacted form	27	
iii)	Acid insoluble ash, % m/m	3.0	KS ISO 930
^a The ash content is high due to the fact that salt is a major ingredient.			

5 Food additives

The food additives in the food seasoning mixtures shall comply with Codex Stan 192 - Codex General Standard for Food Additives.

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 4 — Microbiological limits for food seasoning mixtures

SL No.	Type of micro-organism	Maximum counts cfu/g	Test Method
i)	Yeasts and moulds	10 ⁵	KS ISO 7954
ii)	<i>Coli forms</i>	10 ²	KS ISO 4832
iii)	<i>E. coli</i>	Absent	KS ISO 7521
iv)	<i>Staphylococcus aureus</i>	Absent	KS ISO 6888-1
v)	<i>Clostridium perfringens</i>	Nil	KS ISO 7937
vi)	<i>Salmonella spp.</i>	Absent/25 g	KS ISO 6579

7 Contaminants

7.1 Pesticide residues

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

7.2 Heavy Metals

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

Table 3 — Heavy metal limits in Food seasoning mixtures

SL No.	Metal contaminant	Maximum limits, mg/kg (ppm)	Test Method
i)	Lead	2.0	KS ISO 6633
ii)	Arsenic	0.5	KS ISO 6634
iii)	Mercury	0.1	KS ISO 6637

7.3 Mycotoxins

Food seasoning mixtures shall not contain more than 10 ppb total aflatoxin, and 5 ppb for Aflatoxin B₁ when tested according to KS ISO 16050 – Determination of aflatoxin B₁ and the total contents of aflatoxins B₁, B₂, G₁ and G₂ in cereals, nuts and derived products — High performance liquid chromatographic method.

8 Packaging

Food seasoning mixtures shall be packed in food grade containers that secure the integrity and safety of the product.

9 Labelling

The containers shall be labelled in compliance with the requirements of KS EAS 38 and KS EAS 803. In addition, the following particulars shall be legibly and indelibly labelled on the container:

- a) The common name of the product as “Food Seasoning Mixture” or “Seasoning Mix
- b) The form of presentation, either in powdered form or in cubes; List of ingredients used in the descending order
- c) net content in SI units;
- d) name and physical address of manufacturer;
- e) batch or code number;
- f) nutritional information;
- g) the date of manufacture and expiry date;
- h) instruction for storage and use; and
- i) Country of origin.

10 Sampling

Sampling for food seasoning mixtures shall be done according to KS ISO 948 – Spices and condiments — sampling.