

# DRAFT UGANDA STANDARD

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## Herbal tea — Specification



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## Foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 327, of the Laws of Uganda, as amended. UNBS is mandated to coordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO);
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- (c) the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 220, Coffe, tea, cocoa and related products



# Herbal tea — Specification

## 1 Scope

This Draft Uganda Standard specifies the requirements, sampling and test methods for herbal tea.

## 2 Normative references

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.

US ISO 1577, Tea — Determination of acid-insoluble ash

US ISO 1578, Tea — Determination of alkalinity of water-soluble ash

US EAS 38, Specification for the labelling of pre-packaged foods.

US EAS 39, Code of practice for hygiene for food and drink industries.

US 500, Requirements for nutrition labelling of foods

US 508, Requirements for nutrition and health claims on foods

US 566, Use of nutrition claims — Requirements

US 738, Codex General Standard for Contaminants and Toxins in Food and feed

US ISO 1839, Tea — Sampling

US ISO 1573, Tea — Determination of loss in mass at 103 °C

US 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

US ISO 7251, Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive *Escherichia coli* — Most probable number technique

US 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

US ISO 21527, Methods for microbiological examination of foods — Part 8: Enumeration of yeasts and moulds

## 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  
extraneous matter**

all organic and inorganic material other herbal tea composition

**3.2  
adulteration**

addition of a substance that is not food into a food product, in order to be able to get more product to sell at less cost

**4 Description**

Herbal teas are parts of plants which do not originate from the tea plant and which are intended for the same use as tea

**5 Requirements**

**5.1 Raw materials**

The fruits, seeds or vegetable, from which the herbal tea is made shall conform to the relevant Uganda standards.

**5.2 General requirement**

**5.2.1** Herbal tea shall;

- a) be free of off flavours and odours;
- b) have colour characteristic of the raw material used;
- c) be clean and reasonably free from extraneous matter and shall not be adulterated; and
- d) produce a liquor of characteristic flavour.
- e) be free from objectionable matter and shall be free from pathogenic micro-organisms, substances originating from micro-organisms or any other deleterious substances in amounts which may constitute a health hazard

**5.2.2** Herbal tea extracts and preparations thereof are virtually free of vegetative forms of mould and other impurities.

**5.3 Specific quality requirements**

The requirements for the content of acid insoluble ash in the dry mass and for the mass loss (moisture) which should be the maximum limits for herbal tea according to US ISO 1577 and US ISO 1578 respectively are specified in Table 1.

**Table 1 — Specific requirements for herbal tea**

S/No	Parameter	Maximum limits	Test Method
i	Acid insoluble ash % of dry mass, %	2.5	US ISO 1577

ii	Loss of mass (moisture content), max, %	12	US ISO 1573
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## 5 Food additives

Only the food additives permitted in US 45 may be used.

## 6 Contaminants

### 6.1 Pesticide residues

Herbal tea shall conform to those maximum residue limits for pesticides established by the Codex Alimentarius Commission for this commodity.

### 6.2 Heavy metals

Herbal tea shall comply with those maximum levels for heavy metals specified in US 738.

### 6.3 Aflatoxins

The maximum content of aflatoxins in herbal tea products, when determined in accordance with US ISO 16050, shall not exceed 5 µg/kg (ppb) for aflatoxin B1 and 10 µg/kg for total aflatoxins.

## 7 Hygiene

7.1 Herbal tea shall be produced, prepared and handled in accordance with US EAS 39.

7.2 Herbal tea shall comply with microbiological requirements specified in Table 2 when tested in accordance with the methods prescribed therein.

**Table 3 — Microbiological requirements for herbal tea**

S/No	Requirement	Maximum limit	Test method
i)	<i>Escherichia coli</i> , cfu/g	Absent	US ISO 7251
ii)	<i>Salmonella</i> , cfu per 25 g	Absent	US ISO 6579-1
iii)	Yeasts and moulds, per gram	10 <sup>3</sup>	US ISO 21527 - 2

## 8 Packaging

Herbal tea shall be packed in food grade containers, which will safeguard the hygienic, nutritional, and organoleptic qualities of the product.

## 9 Labelling

In addition to the requirements in US EAS 38, each package shall be legibly and indelibly labelled with the following:

- a) name of the product; specify the actual name of the herbal tea
- b) brand name/trade name;
- c) name, location and physical address of the manufacturer;
- d) country of origin;
- e) net contents by weight in metric ('System International') units;
- f) ingredients in descending order of proportions;
- g) declaration of the nutritional information;
- h) date of manufacture;
- i) best before date;
- j) storage conditions; and
- k) nutritional claims.

## 10 Sampling

Sampling of herbal tea shall be in accordance with US ISO 1839.



## Bibliography

US 980:2017, Herbal tea specification

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