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DRAFT EAST AFRICAN STANDARD

Peanut/groundnut flour — 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*.

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Peanut/groundnut flour — Specification

1 Scope

This draft East African Standard specifies requirements, sampling and test methods for peanut/groundnut flour from the varieties of *Arachis hypogaea* L. intended for human consumption.

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.

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

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

EAS 803, Nutrition labelling — Requirements

EAS 804, Claims — General requirements

EAS 805, Use of Nutrition and health claims — Requirements

EAS 888, Raw and roasted groundnuts – Specification

ISO 735, Oilseed residues — Determination of ash insoluble in hydrochloric acid

ISO 665, Oilseeds — Determination of moisture and volatile matter content

ISO 729, Oilseeds — Determination of acidity of oils

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 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 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 16649-2 Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive *Escherichia coli* — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide

ISO 21527-2, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95

ISO 21294 Oilseeds – Manual or automatic discontinuous sampling

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

peanut/groundnut flour

product obtained from milling raw/roasted groundnut kernels

3.2

foreign matter

any organic or inorganic matter such as insects, insect fragments and mites flour other than groundnut flour

3.3

food grade packaging material

packaging material, made of substances which are safe and suitable for the intended use, and which will not impart any toxic substance or undesirable odor or flavor to the product.

4 Requirements

4.1 General requirements

Peanut/groundnut flour shall:

- a) have colour and odour characteristic of peanut/groundnut flour
- b) be from groundnuts that conform to EAS 888
- c) be free from insect or fungal infestation and rancid odour; and
- d) not contain foreign matter;

4.2 Specific requirements

Peanut/groundnut flour shall comply with the requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirement for Peanut/groundnut flour

S/No	Characteristic	Requirement	Test method
i	Moisture, % m/m, max.	8	ISO 665
ii	Acid-insoluble ash (on dry basis), % m/m, max.	1	ISO 735
iii	Free Fatty Acids (FFA) content, % m/m, max.	2	ISO 729

5 Food additives and flavourings

No food additives and flavouring shall be used in peanut flour.

6 Hygiene

6.1 Peanut/groundnut flour shall be produced, processed, handled and stored in accordance with EAS 39.

6.2 Peanut/groundnut flour shall comply with the microbiological limits given in Table 2 when tested in accordance with the method specified therein.

Table 2 — Microbiological limits for full fat groundnut flour

S/No	Characteristic	Maximum limit	Test method
i.	<i>Staphylococcus aureus</i> , CFU/g, max.	100	ISO 6888-1

ii.	<i>Escherichia coli</i> , MPN/g	Absent	ISO 16649-2-
iii.	<i>Salmonella spp.</i> per 25g	Absent	ISO 6579-1
iv.	Yeasts and moulds, CFU/g, max.	10 ⁴	ISO 21527-2

7 Contaminants

7.1 Pesticide residues

Peanut/groundnut flour shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

7.2 Aflatoxins

Aflatoxin levels in Peanut/groundnut flour shall not exceed the limits given in Table 3 when tested in accordance with the test method specified therein

Table 3 — Aflatoxin limits for Peanut/groundnut flour

S/No.	Characteristic	Maximum limit µg/kg	Test method
i.	Total aflatoxin	15	ISO 16050
ii.	Aflatoxin B1	5	

8 Packaging

Peanut/groundnut flour 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

9 Labelling

In addition to the labelling requirements specified in EAS 38 and EAS 803, the name of the product shall either be 'Peanut flour' or 'Groundnut flour;'

10 Nutrition and health claims

Peanut/groundnut flour may have claims on nutrition and health. Such claims when declared shall comply with EAS 804 and EAS 805

11 Sampling

Sampling shall be carried in accordance with ISO 21294

