

**ICS 67.160**

**DMS 1529:2020**  
First edition

**DRAFT MALAWI STANDARD**

# **Kombucha drink – Specification**

**NOTE – This is a draft standard and shall neither be used nor regarded as a Malawi standard**

# **Kombucha drink – Specification**

Obtainable from the  
Malawi Bureau of Standards  
Moirs Road  
P O Box 946  
BLANTYRE

Tel: +265 1 870 488  
Fax: +265 1 870 756  
E-mail: [mbs@mbsmw.org](mailto:mbs@mbsmw.org)  
Web-site: [www.mbsmw.org](http://www.mbsmw.org)

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## **FOREWORD**

This draft Malawi standard was prepared by MBS/TC 11, the Technical Committee on *Alcoholic and non-alcoholic beverages*, to provide requirements for kombucha drinks.

In preparing this draft Malawi standard reference was made to the following standard:

Uganda Standard, US 2037:2018, *Kombucha drink – Specification*.

Acknowledgement is made for the use of the above standard.

## **TECHNICAL COMMITTEE**

This draft Malawi standard was prepared by MBS/TC 11, the Technical Committee on *Alcoholic and non-alcoholic beverages*, and the following companies, organizations and institutions were represented:

Castel Malawi Brewery Limited;  
Chibuku Products Limited;  
Competition and Fair Trading Commission;  
Consumer Association of Malawi;  
Environmental Affairs Department;  
Immortals Limited;  
Lilongwe Dairy (2001) Limited;  
Malawi Environment Protection Authority;  
Malawi Revenue Authority;  
Malawi University of Business and Applied Sciences;  
Ministry of Health;  
Ministry of Local Government;  
Ministry of Trade and Industry;  
Rab Processors Limited;  
Shoprite Limited;  
Universal Industries Limited; and  
University of Malawi.

## **NOTICE**

*This draft standard shall be reviewed every five years, or earlier whenever it is necessary, in order to keep abreast of progress. Comments are welcome and shall be considered when the standard is being reviewed.*

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**1 SCOPE**

This draft Malawi standard specifies the requirements and the methods of sampling and test for kombucha drinks.

**2 NORMATIVE REFERENCES**

The following standards contain provisions, which through reference in this text, constitute provisions of this Malawi standard. All standards are subject to revision and, since any reference to a standard is deemed to be a reference to the latest edition of that standard, parties to agreements based on this standard are encouraged to take steps to ensure the use of the most recent edition of the standards indicated below. Information on current valid national and international standards can be obtained from the Malawi Bureau of Standards.

MS 19: *Labelling of prepacked foods – General standard;*

MS 21: *Food and food processing units – Code of hygienic conditions;*

MS 107: *Alcoholic beverages – Methods of test;*

MS 214: *Drinking water – Specification;*

MS 237: *Food additives – General standard;*

MS 302: *Contaminants and toxins in foods – General standard.*

ISO 4832: *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coliforms – Colony-count technique;*

ISO 4833-2: *Microbiology of the food chain – Horizontal method for the enumeration of microorganisms – Part 2: Colony count at 30 °C by the surface plating;*

ISO 6579: *Microbiology of food and animal feeding stuffs – Horizontal method for the detection of Salmonella spp;*

ISO 7251: *Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia coli – Most probable number technique; and*

ISO 21527-1: *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of yeasts and moulds – Part 1: Colony count technique in products with water activity greater than 0.95.*

**3 TERMS AND DEFINITIONS**

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

**3.1****kombucha**

fermented beverage made from sugar, malt or malt substitutes, tea, coffee and other ingredients with a symbiotic culture of bacteria and yeast

**3.2****SCOBY**

symbiotic culture of bacteria and yeast used in the production of Kombucha

### 3.3

#### extraneous matter

includes inorganic matter such as sand, glass, metal, gravel, dirt, pebbles, stones, lumps of earth, clay and mud and organic matter such as chaff, straw, weed seeds and grains of crops, insects or insects fragments, rodent hairs or any other foreign matter

## 4 ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 4.1 Quality of raw materials

The raw materials used in the production of kombucha drink shall be clean, sound and complying with relevant Malawi standards.

### 4.2 Essential ingredients

The following ingredients shall be used in the preparation of kombucha drinks.

4.2.1 Coffee, tea or malt complying with relevant Malawi standards.

4.2.2 Sugar complying with relevant Malawi standards.

4.2.3 Bacterial and yeast culture (SCOBY).

4.2.4 Potable water, complying with MS 214.

### 4.3 Other ingredients

Other ingredients used in the production of kombucha shall be wholesome and complying to relevant Malawi standards.

### 4.4 General quality requirements for kombucha

4.4.1 Kombucha shall be practically free from off-odours and off- flavours.

4.4.2 Kombucha shall be practically free from extraneous matter.

4.4.3 The appearance and consistency of Kombucha shall be uniform and characteristic of the product.

### 4.5 Specific quality requirements

Kombucha shall conform to the compositional requirements in **Table 1**.

**Table 1 – Compositional requirements for kombucha**

S/N	Characteristic	Requirement		Test methods
		Non-alcoholic kombucha	Alcoholic kombucha	
1	Alcohol content, %, (v/v)	< 0.5	0.5 - 15	MS 107
2	Acidity as acetic acid, g/l max	2	2	
3	Acidity as lactic acid, g/l	4 – 15	4 – 15	
4	Total sugar as invert sugar, g/l max	50	50	

4.2.5 Kombucha shall comply with limits for microorganisms specified in **Table 2**.

**Table 2 – Microbiological limits for kombucha**

1	2	3	4
S/N	Characteristic	Limit (cfu)	Test methods
1	Total aerobic count, per ml, max.	100	ISO 4833-2
2	Total coliforms, per 100 ml	Absent	ISO 4832
3	<i>E. coli</i> , per 100 ml	Absent	ISO 7251
4	Yeast and mould count, per ml, max.	10	ISO 21527-1
5	<i>Salmonella spp.</i> per 25 ml	Absent	ISO 6579

## 5 FOOD ADDITIVES

Only those food additives listed under this product in MS 237, may be used and only within the limits specified.

## 6 CONTAMINANTS

### 6.1 Heavy metals

The products covered by this draft standard shall comply with the maximum levels of heavy metals and toxic substances prescribed in MS 302.

### 6.2 Pesticide residues

All the raw materials used in the production of kombucha shall comply with the maximum residue limits for pesticides as established by the Codex Alimentarius Commission.

## 7 HYGIENE

The product covered by the provisions of this draft standard shall be prepared and handled in accordance with the requirements set out in MS 21.

## 8 PACKAGING AND LABELLING

### 8.1 Packaging

**8.1.1** Kombucha shall be packaged in containers, which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

**8.1.2** The containers, including packaging material, shall be made of substances, which are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odour or flavour to the product.

### 8.2 Labelling

In addition to provisions prescribed in MS 19, the following information shall be marked or labelled indelibly and legibly on the kombucha packages:

**8.2.1 Name of the product.** Name of the product shall be "Non-alcoholic Kombucha" or "Alcoholic Kombucha".

**8.2.2 Net content.** The net contents shall be declared in the metric (SI) units by volume.

**8.2.3 Name, address and physical location of the manufacturer.** The full name and street address of the manufacturer or seller or franchiser or entity on whose behalf the product has been manufactured shall be included on the label.

**8.2.4 Date of manufacture.** The date of manufacturer shall be declared and legibly printed.

**8.2.5 Best before date.** The best before date shall be declared and legibly printed.

**8.2.6 List of ingredients.** List of ingredients used to prepare kombucha shall be declared in descending order of proportion.

**8.2.7** Name of the flavour used, where applicable.

**8.2.8** Ethyl alcohol content, % by volume.

**8.2.9** A statement “Sale to and consumption by persons under 18 years of age is prohibited” or use relevant symbols e.g. +18 years to represent the statement;

**8.2.10 Storage conditions or conditions for use.**

**8.2.11 Batch number.**

## **9 SAMPLING AND METHODS OF TEST**

Sampling and testing of kombucha shall be done in accordance with the procedures stipulated in MS 107.



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### THE MALAWI BUREAU OF STANDARDS

The Malawi Bureau of Standards is the standardizing body in Malawi under the aegis of the Ministry of Trade and Industry. Set up in 1972 by the Malawi Bureau of Standards Act (Cap: 51:02), the Bureau is a parastatal body whose activities aim at formulating and promoting the general adoption of standards relating to structures, commodities, materials, practices, operations and from time to time revise, alter and amend the same to incorporate advanced technology.

### CERTIFICATION MARK SCHEME

To bring the advantages of standardization within the reach of the common consumer, the Bureau operates a Certification Mark Scheme. Under this scheme, manufacturers who produce goods that conform to national standards are granted permits to use the Bureau's "Mark of Quality" depicted below on their products. This Mark gives confidence to the consumer of the commodity's reliability.

