



DRAFT EAST AFRICAN STANDARD

Toffee — Specification

COMMITTEE DRAFT FOR NATIONAL COMMENTS

EAST AFRICAN COMMUNITY

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Partner States in the Community through their National Bureaux of Standards, have established an East African Standards Committee.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. 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 procedures of the Community.

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.

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Toffee — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for toffee

2 Normative references

EAS 12, Potable water—Specification

EAS 38, Labeling of pre-packaged foods - General requirements

EAS 39 Hygiene in the food and drink manufacturing industry — Code of Practice

EAS 348 Glossary of terms used in confectionery trade

ISO 5377:1981 Starch hydrolysis products -- Determination of reducing power and dextrose equivalent –

ISO 5809:1982 ,Starches and derived products - Determination of sulphated ash

ISO 8968-1:2014 (IDF 20-1:2014) ,Milk and milk products -- Determination of nitrogen content -- Part 1: Kjeldahl principle and crude protein calculation

ISO 4832 Horizontal method for the detection and enumeration of Coliforms

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 21527-2 horizontal method for the enumeration of viable osmophilic yeasts and xerophilic moulds in products intended for human

AOAC 986.15 Official Method Arsenic, Cadmium, Lead, Selenium, and Zinc in Human and Pet Foods

3 Terms and definitions

For the purpose of this standard the terms and definitions given in EAS 348 shall apply

3.1 Toffee

Toffee

A firm but chewy candy made by caramelized sugar, and edible fat (usually butter) with or without other approved ingredients.

3.2 Product types

The types of toffee include but not limited to the following

3.2.1 Plain Toffee

They shall be made out of sugar and edible fat in addition to other optional ingredients.

3.2.2 Milk Toffee

They shall be made out of sugar, edible fat and milk/or milk products in any form and in addition may contain any of the optional ingredients.

3.2.3 Modified Toffee

They shall be made from the ingredients used for plain toffee or milk toffee in addition one or more of the following; chocolate, coffee, cocoa, fruits (fresh or dried and fruit products), and nuts and nuts products and approved additives and ingredients.

4 Requirements

4.1 General requirements

- a) The product shall be safe and suitable for human consumption.
- b) The product shall be of a acceptable taste , flavour and chewy.
- c) It shall be free from dirt and other harmful, or injurious foreign matter and shall be non-toxic.
- d) The product shall not stick to their individual wrappers.

4.2 Ingredients

All ingredients shall be food grade complying with the requirements of the relevant East African standards.

When water is used , it shall comply to EAS 12

4.2.1 Essential Ingredients

- a) Sugar
- b) Edible fat hydrogenated or refined edible oil, milk fat or margarine, or cocoa butter

4.2.2 Optional ingredients

Any other optional food grade ingredient used shall comply with clause 4.2 of this standard

4.3 Specific quality requirements

Toffee shall also comply with the requirements given in Table 1.

Table 1 — Requirements for toffee

S/N	Characteristics	Requirement	Test Methods
1	Moisture, percent by mass, max	6.0	AOAC 977.10
2	Ash Sulphated, percent by mass, Max	2.5	ISO 5809
3	Acid insoluble ash, percent by mass, max	0.2	AOAC 975.12
4	Reducing Sugar (calculated as dextrose) per cent by mass, minimum	10	ISO 5377- 1981
5	Fat, per cent by mass, (on dry basis) minimum	4.0	AOAC 963.15
6	Protein (N x 6.25), (for milk toffee), min.	3.0	ISO 8968 - 1
7	Lactose, per cent by mass, (for milk toffee), min.	3.5	ISO 22662

4.4 Food additives

The food additives used in the product shall comply with codex stan 192

5 Contaminants

Toffee shall not contain heavy metals in amounts which may represent a hazard to human health and shall comply with the limits in Table 2.

Table 2 — Limits for metal contaminants

S/N	Metal	Maximum Limits mg/kg (ppm)	Test methods
4	Lead	0.5	AOAC 986-15
5	Arsenic	1.0	

6 Hygiene

The Toffee shall be prepared and handled in a hygienic manner in accordance with EAS 39 and shall comply with the microbiological limits stipulated in Table 3 when tested in accordance with the methods specified therein.

Table 3 — Microbiological requirements

Characteristic	Requirement	Test Methods
Coliforms CFU/g	<10	ISO 4832
Salmonella spp per 25 g	Not detected	ISO 6579-1
Staphylococcus aureus /g	Not detected	ISO 6888 - 3
Yeast and moulds, CFU/g	<10ISO 21527-2

7 Packaging

The Toffee shall be packaged in food grade material that ensure the integrity and the safety of the product

8 Labelling

The packages shall be labeled in accordance with the requirements of EAS 38.

Exemptions specified in clause 4.7.1. c) of EAS 38 for expire date do not apply and expiry date shall be given.

9. Weight and measures

The weight and fill of toffee shall comply with the weights and measures regulations of Partner States or equivalent legislation.

10. Sampling

Sampling shall be carried out in accordance with Codex Stan 50

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