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DRAFT EAST AFRICAN STANDARD

Dressed poultry — Specification

DRAFT EAST AFRICAN COMMUNITY

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East African Community
P.O. Box 1096
Arusha
Tanzania
Tel: 255 27 2504253/8
Fax: 255 27 2504481/2504255
E-mail: eac@eachq.org
Web: www.eac-quality.net

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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.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

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.

Dressed poultry — Specification

1 Scope

This Draft East African Standard specifies requirements, methods of sampling and test for dressed poultry. It applies to birds domesticated for human consumption.

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.

EAS 38, *Labelling of pre-packaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

Codex Stan 192, *General standard for food additives*

CAC/MRL 2, *Maximum residue limits for veterinary drugs in food*

CAC/GL 50, *General guidelines on sampling*

CAC/RCP 58, *Code of hygienic practice for Meat¹*

EAS 12, *Potable water — Specification*

EAS 803, *Nutrition labelling — Requirements*

EAS 805, *Use of nutritional and health claims — Requirement*

EAS 804, *Claims on foods — Requirements*

Codex Stan 193, *General standard for contaminants and toxins in food and feed*

ISO 11290-1, *Microbiology of the food chain -- Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp.*

ISO 17294-2, *Water quality -- Application of inductively coupled plasma mass spectrometry (ICP-MS) -- Part 2: Determination of selected elements including uranium isotopes*

ISO 4833, *Microbiology of foods and animal feeding stuffs — Horizontal method for the enumeration of microorganisms – Part 2: Colony count technique at 30 °C*

ISO 4833-1, *Microbiology of the food chain -- Horizontal method for the enumeration of microorganisms -- Part 1: Colony count at 30 degrees C by the pour plate technique*

ISO 5961, *Water quality -- Determination of cadmium by atomic absorption spectrometry*

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

ISO 10272-1, *Microbiology of the food chain -- Horizontal method for detection and enumeration of Campylobacter spp. -- Part 1: Detection method*

ISO 17604, *Microbiology of the food chain -- Carcass sampling for microbiological analysis*

ISO 6633, *Fruits, vegetables and derived products -- Determination of lead content -- Flameless atomic absorption spectrometric method*

ISO 6637, *Fruits, vegetables and derived products -- Determination of mercury content -- Flameless atomic absorption method*

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

ISO 7937, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of Clostridium perfringens — Colony count technique*

OIE *Terrestrial Animal Health Code*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply / the terms and definitions given in ... and the following apply.

3.1 poultry
birds domesticated for human consumption including chickens, turkeys, ducks, geese, guinea-fowls, quail or pigeons, Pheasant, Emu, Ostrich

3.2 carcass
body of a bird after dressing.

3.3 dressing
progressive separation of a slaughter bird into a carcass, other edible and inedible parts.

3.4

food grade material

materials that are free from substances that are hazardous to human health and may be permitted to come in contact with food

4 Requirements

4.1 Live poultry

The poultry shall be subjected to ante-mortem and post-mortem inspection.

4.2 Transportation of live bird

The transportation of live poultry should comply with hygienic requirements specified in CAC/RCP 58 and OIE Terrestrial Animal Health Code

4.3 Dressed poultry

Dressed poultry shall be:

- a) properly bled and dressed carcass of live poultry slaughtered in licensed and inspected premises;
- b) suitably scalded and all pin-feathers and body hairs removed; and
- c) eviscerated, head and feet removed.

The carcass shall then be suitably chilled as required in Clause 5.

The carcass should be dressed by folding back the wings and introducing the legs through the abdominal opening cut through the vent opening.

Each carcass inspected and passed as fit for human consumption shall bear an approval stamp on the sticker attached to the package. The carcass shall not show any evidence of deterioration, discoloration or any slimy appearance on storage.

5 Types and grades of dressed poultry

5.1 Types

Dressed poultry shall be of the following two types:

- a) Type A chilled dressed poultry, in which the carcass shall be chilled so that the temperature of the deepest portion of the flesh near the bone shall be 1 °C to 4 °C; and
- b) Type B frozen dressed poultry, in which the chilled carcass shall be individually packaged in food grade materials and shall be frozen solid at –18 °C. The giblets shall be removed and frozen separately, if necessary.

5.2 Grades

Depending upon the characteristics as given in table 1, dressed poultry shall be of two grades, namely Grade 1 and Grade 2.

Table 1 — Grading characteristics for dressed poultry

No.	Characteristics	Grade 1	Grade 2
1	Conformation	Free of deformities that detract from its appearance or that affect the normal distribution of flesh. Slight deformities, such as slightly curved or dented breastbones and slightly curved backs may be present.	Slight abnormalities, such as curved or crooked, breastbone, crooked back or misshaped legs or wings, which do not materially affect the distribution of flesh or the appearance of the carcass or part.
2	Fleshing	The breast is moderately long and deep and has sufficient flesh to give it a rounded appearance with the flesh carrying well up to the crest of the breastbone along its entire length.	The breast has a substantial covering of flesh carrying up to the crest of the breastbone sufficiently to prevent a thin appearance.
3	Fat covering	The fat is well distributed so that there is a noticeable amount of fat in the skin in the areas between the heavy feather tracts.	The fat under the skin is sufficient to prevent a distinct appearance of the flesh through the skin especially on the breast and legs.
4	Defeathering	Free of pin feathers, diminutive feathers, and hair which are visible to the inspector or grader.	Not more than an occasional, protruding pin feather or diminutive feather shall be evident under a careful examination.
5	Cuts and tears	Free of cuts and tears on the breast and legs.	The carcass may have very few minor cuts and tears.
6	Discolouration	Discolouration due to bruising shall be free of clots. Flesh bruises and discolourations of the skin, such as „blue back” are not permitted.	Discolouration due to bruising shall be free of clots. Moderate areas of discolouration due to bruises in the skin or flesh such as „blue back” are permitted.

Ungraded dressed poultry shall be that which does not fall within the requirements of Grades 1 and 2 of this standard but is not rejected.

6 Food additives

Food additives, if used in dressed poultry shall comply with Codex Stan 192.

7 Contaminants

7.1 Heavy metals

Dressed poultry shall conform to maximum levels for heavy metals as specified in Table 2.

Table 2 - Maximum limits of heavy metals contaminants

S/No.	Contaminants	Maximum limits ppm	Test method
i)	Arsenic (Ar)	0.1	ISO 17294-2
ii)	Lead (Pb)	0.1	ISO 6633
iii)	Cadmium	0.03	ISO 5961
iv)	Mercury	0.01	ISO 6637

7.2 Veterinary drug residues

Dressed poultry shall comply with the maximum drug residue limits specified in CAC/MRL 2.

7.3 Pesticide residues

Dressed poultry shall comply with the maximum pesticide residue limits as specified by the Codex Alimentarius Commission.

8 Hygiene requirements

8.1 In addition to CAC/RCP 58 dressed poultry shall be produced, processed, handled and stored in accordance with EAS 39.

8.2 The dressed poultry shall comply with the microbiological requirements given in Table 3.

Table 3 — Microbiological limits for dressed poultry

S/No.	Microorganism	Requirement	Test Method
(i)	Total plate count, cfu/g, max.	10 ⁵	ISO 4833-1
(ii)	<i>Staphylococcus aureas</i> , cfu per g, max.	10 ²	ISO 6888-1
(iii)	<i>Escherichia Coli</i> , CFU, per g, max.	10 ²	ISO 7251
(iv)	<i>Salmonella</i> , per 25g, max.	Absent	ISO 6579
(v)	<i>Clostridium perfringes</i>	Absent	ISO 7937
(vi)	<i>Listeria monocytogens</i>	Absent	ISO 11290-1
(vii)	<i>campylobacter in 25 g</i>	Absent	ISO 10272-1

9 Packaging

Dressed poultry shall be packaged in food grade containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

10 Labelling

Each carcass inspected and passed as fit for human consumption shall bear an approval stamp on a label attached to the package. In addition to the requirements of EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly labelled.

- a) Type and grade of dressed poultry;
- b) Name of the manufacturer and physical address;
- c) Country of origin;
- d) Batch or code number;
- e) Net weight and gross weight;
- f) Date of production / packaging;
- g) Storage condition; and
- h) Date of expiry;

11 Sampling

Sampling shall be in accordance with the provisions of CAC/GL 50 for general sampling and ISO 17604 for microbiological analysis.

Bibliography

International Commission on Microbiological Specification for Foods (ICMSF) book 8-2011