

KENYA STANDARD

DKS 2455:2024

ICS 07.100.01

Second Edition

Food safety — General standard

PUBLIC REVIEW DRAFT

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Food safety — General standard

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Foreword

This Kenya Standard was developed by the Technical Committee on Food Hygiene under the guidance of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

This standard lists the maximum permissible levels of food borne micro-organisms, among other food safety aspects, that pose a risk to human health. It includes sampling plans, used to sample lots or consignments of classes of foods, and the criteria for determining whether the food poses a risk to human health. The microbiological criterion included in the standard is applicable to the corresponding food category.

During the preparation of this standard, reference was made to the following documents:

- Australian Standard 1.6.1 – Microbiological limits for food.
- International Commission on Microbiological Specifications for Foods — Micro-organisms in foods, Book 8.
- Commission Regulation (EC) No. 1441/2007 of 5 December 2007 amending Regulation (EC) No.2073/2005 on microbiological criteria for foodstuffs.
- CAC/GL 21 Principles for the establishment and application of microbiological criteria for foods.

Acknowledgement is hereby made for the assistance derived from these sources.

Food safety — General standard

1 Scope

This draft Kenya Standard specifies the basic safety requirements, sampling and test methods for foods intended for direct human consumption and/or further processing where there is no specific product standard.

2 Normative references

The following documents are referred to in the text in such a way that some or all 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.

KS CXG 50-2004 General Guidelines on Sampling

KS ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of Coliforms — Colony-count technique at 30 degrees centigrade.*

KS ISO 6888-2, *Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) Part 2: Method using rabbit plasma fibrinogen agar medium*

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

KS ISO 11866, *Specification for milk and milk products — Enumeration of presumptive Escherichia coli/g*

KS ISO 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli/g 0157*

KS EAS 451-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of Listeria monocytogenes — Part 1. Detection method.*

KS EAS 451-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of Listeria monocytogenes — Part 2. Enumeration method.*

ISO/TS 10272-2, *Microbiology of food and animal feeding stuff — Horizontal method for detection and enumeration of Campylobacter spp. — Part 2. Colony-count technique.*

KS ISO 7932, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of presumptive Bacillus cereus — Colony-count technique at 30 degrees C.*

KS ISO 21871, *Microbiology of food and animal feeding stuffs — Horizontal method for the determination of flow numbers of presumptive Bacillus cereus — Most probable number technique and detection method.*

KS ISO 16649-2, *Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of B-glucuronidase-positive Escherichia coli — Part 2. Colony-count technique at 44 using 5-bromo-4-chloro-3-indo*

KS ISO 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of escherichia coli 0157.*

KS ISO 18593, *Microbiology of food and animal feeding stuffs — Horizontal methods for sampling techniques from surfaces using contact plates and swabs.*

KS ISO/TS 21872-1, Microbiology of food and animal stuffs — Horizontal method for the detection of potentially enteropathogenic vibrio spp. — Part 1. Detection of vibrio parahaemolyticus and vibrio cholera.

KS ISO/TS 21872-2 Microbiology of food and animal feedingstuffs — Horizontal method for the detection of potentially enteropathogenic Vibrio spp. — Part 2. Detection of species other than vibrio parahaemolyticus and vibrio cholera

KS ISO 707, Milk, and milk products — Guidance on sampling.

KS ISO 1736, Dried milk, dried whey, dried buttermilk, and dried butter serum - Determination of fat content Gravimetric method (reference method).

KS ISO 6610, Specification for milk and milk products -Enumeration of colony forming units of micro- organisms- Colony count technique at 30 degrees centigrade.

KS ISO 6785, Specification for milk and milk products - Determination of salmonella spp.

KS ISO 81166, Specification for milk and milk products - Enumeration of presumptive escherichia.

KS ISO 16140, Microbiology of food and animal feeding stuffs — Protocol for the validation of alternative methods.

KS ISO/TS 22964, (IDF/RM 210: 2006) Milk and milk products — Detection of Enterobacter sakazakii.

KS EAS 39, Code of practice for food and drinks manufacturing companies

KS EAS 38, Labelling of prepackaged foods.

KS CAC/GL 21, Principles for the Establishment and Application of microbiological Criteria for Foods

KS Codex STAN 192, General Standard for Food additives.

KS Codex STAN 193, General standard for contaminants and toxins in food and feed

CXM 2, Maximum Residue Limits for Veterinary Drugs in Food and Risk Management Recommendations (RMRs) for Residues of Veterinary Drugs in Foods

CAC/MRL 1, Maximum Residue Limits (MRLs) for Pesticides.

3 Terms and definitions

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

3.1

ready-to-eat food.

food (including beverages) which is normally consumed in its raw state, or any food handled, processed, mixed, cooked, or otherwise prepared into a form in which it is normally consumed without further processing.

3.2

contamination

introduction or occurrence of a contaminant in the food or food environment

3.3

contaminant

biological, chemical, or physical agent, foreign matter or other substances not intentionally added to food that may compromise food safety or suitability.

**3.4
foreign matter**

agent or other substances not intentionally added to food which may comprise food safety or suitability.

**3.5
potable water**

water that is safe and suitable for human consumption

3.6

lot

is a quantity of food which is prepared or packed under essentially the same conditions, usually from a particular preparation or packing unit or during a particular time.

3.7

shelf-life

means either the period corresponding to the period preceding the "use by" or the minimum durability date.

3.8

uncured meat.

meat that has not undergone food preservation and flavouring processes by addition of salts and nitrates

3.9 food grade material

material that will safeguard the hygienic, safety, nutritional, technological, and organoleptic qualities of the product.

4 Requirements

4.1 General requirements

The foods shall meet the following requirements:

- a) shall be prepared and handled in accordance with KS EAS 39.
- b) raw materials used in ready to eat foods shall comply with the relevant Kenya Standards.
- c) shall be free from foreign matter, objectionable tastes and/or odours.
- d) shall be prepared with potable water complying with KS EAS 12.
- e) shall have characteristic taste, smell, texture, and colour.
- f) All foods and food ingredients shall be managed and handled in such a manner to ensure that what is distributed and offered for sale is safe for the consumer and free from adulteration.
- g) Foods and/or ingredients containing genetically Modified organisms and derived products shall be handled and authorized for use in accordance with the Biosafety Act.
- h) Foodstuffs shall not contain micro-organisms or their toxins or metabolites in quantities that present an unacceptable risk for human health.
- i) All ingredients used shall comply with the relevant standards.
- j) Food business operators shall ensure that food or feed which is placed on the market or is likely to be placed on the market shall be adequately labelled or identified to facilitate its traceability and recall, through relevant documentation, information, or labelling.
- k) Food contact materials shall be food grade.

4.2 Specific requirements

The food categories shall comply with the microbiological limits given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Microbiological limits in foods

Food category	Micro-organism	Limits (max)	Analytical reference method
Meat products			
Cooked meat	Aerobic colony Count, <i>Cfu/g</i>	10 ⁵	ISO 4833
	<i>Escherichia coli</i> , <i>Cfu/g</i>	<10	ISO 16649-2
	<i>S. aureus</i> (Coagulase +ve <i>Staphylococci</i>) <i>Cfu/g</i>	<10	ISO 6888-2 ISO 6888-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>L. monocytogenes</i> /25 g	Not detected	ISO 11290-1
Cooked uncured meat	Aerobic colony Count, <i>Cfu/g</i>	10 ⁵	ISO 4833
	<i>Escherichia coli</i> , <i>Cfu/g</i>	<10	ISO 16649-2-2
	<i>S. aureus</i> (Coagulase +ve <i>Staphylococci</i>) <i>Cfu/g</i>	<10	ISO 6888-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>L. monocytogenes</i> /25 g	Not detected	ISO 11290-1
	<i>Clostridium perfringens</i> <i>Cfu/g</i>	<10	ISO 7937
Smoked meats	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>S. aureus</i> (Coagulase +ve <i>Staphylococci</i>) <i>Cfu/g</i>	10 ³	ISO 6888-2
Poultry products			
Cooked poultry products	<i>Escherichia coli</i> , <i>Cfu/g</i>	<10	ISO 16649-2-2
	<i>S. aureus</i> (Coagulase +ve <i>Staphylococci</i>) <i>Cfu/g</i>	<10	ISO 6888-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>L. monocytogenes</i> /25 g	Not detected	ISO 11290-1
	<i>Campylobacter</i> /25 g	Not detected	ISO 10272-1
Cooked uncured poultry products	<i>Escherichia coli</i> , <i>Cfu/g</i>	<10	ISO 16649-2-2
	<i>S. aureus</i> (Coagulase +ve <i>Staphylococci</i>) <i>Cfu/g</i>	<10	ISO 6888-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579

	<i>L. monocytogenes</i> /25 g	Not detected	ISO 11290-1
	<i>Campylobacter</i> /25 g	Not detected	ISO 10272-1
	<i>Clostridium perfringens</i> Cfu/g	<10	ISO 7937
Fish and seafood products.			
Live (raw) bivalves	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>V. parahaemolyticus</i> /25g	10 ²	ISO/TS 21872-2
Shucked, cooked bivalves	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>Escherichia coli</i> , Cfu/g	<10	ISO 16649-2-2
	<i>Vibrio spp.</i> /25g	Not detected	ISO/TS 21872-1
Lightly preserved fish	<i>L. monocytogenes</i> /25 g	Not detected	ISO 11290-1
	<i>Escherichia coli</i> , Cfu/g	<10	ISO 16649-2
	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfu/g	<10	ISO 6888-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>Vibrio spp.</i> /25g	Not detected	ISO/TS 21872-1
Fermented fish	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>Clostridium botulinum</i> /25g	Not detected	ISO/TS 17919
Pasteurized fish	<i>L. monocytogenes</i> /25g	Not detected	ISO 11290-1
	<i>Escherichia coli</i> , Cfu/g	<10	ISO 16649-2
	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfu/g	<10	ISO 6888-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>Vibrio spp.</i> /25g	Not detected	ISO/TS 21872-1
Legumes, vegetables, and vegetable products			
Fresh and fresh-cut vegetables (to be eaten without cooking)	<i>Escherichia coli</i> , Cfu/g	<10	ISO 16649-2-2
	<i>Escherichia coli</i> , O157:H7 /25g	Not detected	ISO 16654
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>L. monocytogenes</i> /25g	Not detected	ISO 11290-1
	Aerobic colony Count, Cfu/g	10 ⁵	ISO 4833
Cooked vegetables	Aerobic colony Count, Cfu/g	10 ⁵	ISO 4833
	<i>Escherichia coli</i> , Cfu/g	<10	ISO 16649-2-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>L. monocytogenes</i> /25g	Not detected	ISO 11290-1
Sprouted seeds (sprouts)	<i>Escherichia coli</i> , Cfu/g	<10	ISO 16649-2
	<i>Escherichia coli</i> O157:H7/25 g	Not detected	ISO 16654

	<i>Salmonella</i> /25 g	Not detected	ISO 6579
Ready-to-eat frozen/refrigerated legumes	<i>Escherichia coli</i> , Cfug	<10	ISO 16649-2-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>L. monocytogenes</i> /25g	Not detected	ISO 11290-1
	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfug	10 ²	ISO 6888-2
Fruits and fruit products			
Fresh fruits (Whole)	<i>Escherichia coli</i> O157:H7/25 g	Not detected	ISO 16654
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
Fresh-cut fruit minimally processed (ready to eat)	<i>Escherichia coli</i> , Cfug	<10	ISO 16649-2-2
	<i>Escherichia coli</i> , O157:H7 /25g	Not detected	ISO 16654
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>L. monocytogenes</i> /25g	Not detected	ISO 11290-1
Frozen fruits	<i>Escherichia coli</i> , Cfug	<10	ISO 16649-2-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
Spice, dry soups and herbs.			
Dry spices, spice blends and herb mixtures	<i>Escherichia coli</i> , Cfug	<10	ISO 16649-2-2
	<i>Yeast and moulds</i>	10 ³	ISO 21527-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>Clostridium perfringens</i> Cfug	<10	ISO 7937
Cereals and cereal products			
Raw ready-to-cook frozen and refrigerated dough products	<i>Escherichia coli</i> , Cfug	<10	ISO 16649-2
	<i>Yeast and moulds</i>	10 ³	ISO 21527-2
	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfug	10 ²	ISO 6888-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
Raw ready-to-eat frozen and refrigerated dough products	<i>Escherichia coli</i> , Cfug	<10	ISO 16649-2-2
	<i>Yeast and moulds</i>	10 ³	ISO 21527-2
	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfug	<10	ISO 6888-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
Baked/fried, ready-to-eat (RTE) dough products	<i>Escherichia coli</i> , Cfug	<10	ISO 16649-2-2
	<i>Yeast and moulds</i>	10 ³	ISO 21527-2
	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfug	<10	ISO 6888-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
Cooked rice	<i>B. cereus</i> Cfug	10 ²	ISO 7932

	<i>Enterobacteriaceae</i> CfU/g	10 ²	ISO 21528-2
	Salmonella /25 g	Not detected	ISO 6579
	<i>S. aureus</i> (Coagulase +ve Staphylococci) CfU/g	<10	ISO 6888-2
Nuts and oilseeds.			
Ready to eat nuts, oilseeds, and nut and /or oilseed butters	<i>Escherichia coli</i> , CFU/g	<10	ISO 16649-2-2
	Salmonella spp. /25 g	Not detected	ISO 6579
	<i>Staphylococcus aureus</i> , CFU/g	<10	ISO 6888-2
	<i>Yeast and moulds</i>	10 ³	ISO 21527-2
Cocoa powder mixtures			
Cocoa powder mixtures	<i>Escherichia coli</i> , CFU/g	<10	ISO 16649-2-2
	Salmonella spp. /25 g	Not detected	ISO 6579
	<i>Yeast and moulds</i>	10 ²	ISO 21527-2
Sauces and oil/fat-based foods			
Food sauces, dressings, dips, and pastes	<i>Escherichia coli</i> , CFU/g	<10	ISO 16649-2-2
	<i>Lactic acid bacteria</i> CfU/g	10 ²	ISO 15214
	<i>Yeasts and molds</i>	10 ²	ISO 21527-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
Packaged ice			
Packaged ice	<i>Escherichia coli</i> /100 mL	Not detected	ISO 9308-1
	Coliforms/100 mL	Not detected	ISO 9308-1
	Enterococci/100 mL	Not detected	ISO 7899-2
	<i>P. aeruginosa</i> /100 mL	Not detected	ISO 16266
	Sulfite reducing anaerobes/100 mL	Not detected	ISO 6461-2
	<i>Salmonella</i> /g	Not detected	ISO 19250
Eggs and egg products			
Pasteurized liquid, frozen, dried, and cooked egg products	<i>Aerobic colony count</i> CfU/g	10 ³	ISO 4833
	<i>Enterobacteriaceae</i> /g	10	ISO 21528-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>L. monocytogenes</i> /25g	Not detected	ISO 11290-1
Canned foods			
Canned food with low acid and high pH	<i>Escherichia coli</i> , CFU/g	<10	ISO 16649-2-2
	<i>Clostridium botulinum</i> /25g	Not detected	ISO/TS 17919

Non-dairy products and beverages			
Non-dairy ghee	Total Plate Count	10 ³	ISO 4833-1
	Escherichia coli, CFU/g	<10	ISO 16649-2-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	Staphylococcus aureus, CFU/g	<10	ISO 6888-2
	<i>Yeasts and molds</i>	10	ISO 21527-2
Non-dairy cheese	Total coliforms	10 ²	ISO 4832
	Escherichia coli, CFU/g	<10	ISO 16649-2-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	Staphylococcus aureus, CFU/g	<10	ISO 6888-2
Non-dairy milk	Total Plate Count Cfu/g		ISO 4833-1
	<ul style="list-style-type: none"> • Ultra-High Temperature (UHT) milk • Pasteurized milk 	10 10 ⁴	
	Escherichia coli, CFU/g	<10	ISO 16649-2-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	Staphylococcus aureus, CFU/g	<10	ISO 6888-2
Non-dairy fermented milk products eg yoghurts	Escherichia coli, CFU/g	<10	ISO 16649-2-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	Staphylococcus aureus, CFU/g	<10	ISO 6888-2
	Yeasts and moulds CFU/g	10 ²	ISO 21527-2
Non-dairy cream and creamer	Escherichia coli, CFU/g	<10	ISO 16649-2-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>Staphylococcus aureus</i> , CFU/g	<10	ISO 6888-2
	Yeasts and moulds CFU/g	10 ²	ISO 21527-2
Ready to drink fermented beverages eg Fermented tea	Escherichia coli, CFU/g	<10	ISO 16649-2-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	Staphylococcus aureus, CFU/g	<10	ISO 6888-2
Food ingredients/additives			
Food ingredients/additives e.g. flavours, sweeteners, food colours, baking aids, essence	Escherichia coli, CFU/g	<10	ISO 16649-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579
	<i>Staphylococcus aureus</i> , CFU/g	<10	ISO 6888-2
	Yeasts and moulds	10 ²	ISO 21527-2

	CFU/g		
Combination foods ready to eat.			
Topped or filled ready-to-eat (RTE) dough products such as cakes, meat pies, tarts, doughnuts, sweet burns, pizza, samosas, kebabs, lasagna, ravioli, dumplings etc	Escherichia coli, CFU/g	<10	ISO 16649-2
	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfu/g	<10	ISO 6888-2
	<i>L. monocytogenes</i> /25g	Not detected	ISO 11290-1
	Salmonella /25 g	Not detected	ISO 6579
Topped or filled ready to cook dough products	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfu/g	<10	ISO 6888-2
	<i>L. monocytogenes</i> /25g	Not detected	ISO 11290-1
	Salmonella /25 g	Not detected	ISO 6579
Ready-to-eat ethnic snacks (Mixture of food categories eg nuts, fruits, vegetables, tubers, cereals, spices, herbs)	Escherichia coli, CFU/g	<10	ISO 16649-2
	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfu/g	<10	ISO 6888-2
	<i>Yeast and moulds</i>	10 ²	ISO 21527-2
	Salmonella /25 g	Not detected	ISO 6579
Ready-to-eat cooked frozen/refrigerated foods (Mixture of food categories eg cereals, legumes, meat dishes)	Escherichia coli, CFU/g	<10	ISO 16649-2
	<i>S. aureus</i> (Coagulase +ve Staphylococci) Cfu/g	<10	ISO 6888-2
	<i>L. monocytogenes</i> /25g	Not detected	ISO 11290-1
	Salmonella /25 g	Not detected	ISO 6579
	<i>Clostridium perfringens</i> Cfu/g	<10	ISO 7937
Ready to eat food/drink other than those specified above excluding confectionery, chocolates	<i>S. aureus</i> /g/g	Not detected	ISO 6888-2
	<i>Escherichia coli</i> /g	Not detected	ISO 16649-2
	<i>Salmonella</i> /25 g	Not detected	ISO 6579

5 Food additives

5.1 The use of food additives shall be in accordance with CXS192.

2.1 Flavourings when used shall be in accordance with CXG 66

6 Contaminants

6.1 The foods shall comply with maximum contaminant limits set by Codex Alimentarius Commission in CXS 193 when tested in accordance with CXS 228.

6.2 The foods shall comply with the pesticide residue limits prescribed by the Codex Alimentarius Commission of the respective commodity.

7 Packaging

The foods shall be packaged in food grade packaging that will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

8 Labelling

8.1 In addition to the labelling requirements of KS EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked on each container:

- a) name of the product.
- b) list of ingredients in descending order of proportion.
- c) List of allergens, where applicable.
- d) net content
- e) name and physical address of manufacturer.
- f) the date of manufacture in code or in clear.
- g) expiry date, use-by or best before date.
- h) Batch or lot number.
- i) instructions for storage and use, where applicable
- j) the country of origin.
- k) GMO declaration, where applicable

8.2 Nutritional labelling and health claims

Nutrition labelling and health claims shall comply with the requirements given in EAS 803, EAS 804, and EAS 805.

9 Sampling

Sampling shall be done in accordance with CXG 50-2004.