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Sugar confectionery — other sugar confectioneries – Specification

ENQUIRY DRAFT

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Sugar confectionery — other sugar confectioneries – Specification

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Foreword

This Kenya Standard was prepared by the Sugar and Sugar Products Technical Committee under the guidance of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

The confectionery industry continues to introduce a wide range of sugar-based products that are not adequately covered by existing standards for chocolate products, chewing gum, and other specific confectionery categories. These products include nougats, fondants, gelatin-based confectioneries, fruit chews, compressed confectioneries, spun sugar products, compound cocoa confectioneries, and traditional ethnic confectioneries. The increasing production, importation, and consumption of such products necessitate harmonized requirements to facilitate fair trade, consumer protection, and food safety.

This standard specifies requirements for raw materials, composition, quality, contaminants, hygiene, microbiological quality, packaging, labelling, sampling and test methods for other sugar confectionery products intended for human consumption. The standard also establishes identity requirements for specific product categories to protect consumers from misleading descriptions and economically motivated adulteration.

In developing this standard, reference was made to internationally recognized standards, regulations and codes of practice, particularly those relating to food safety, food additives, contaminants, hygiene and confectionery products. Consideration was also given to industry practices and confectionery standards applied in major confectionery-producing countries.

In the preparation of this standard, reference was made to the following publications:

- FSSAI Sweets and Confectionery Standards, including requirements for sugar boiled confectionery, milk toffee and butter toffee.

- Relevant methods of analysis and sampling published by the International Organization for Standardization (ISO) and the Association of Official Analytical Chemists (AOAC International). Acknowledgement is hereby made for the assistance derived from this (these) source (s).

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1 Scope

This Kenya Standard specifies requirements, sampling and test methods for sugar confectionery products intended for human consumption that are not covered by standards for chocolate, cocoa butter confectionery, chewing gum or other specific confectionery products.

This standard applies to:

a) nougats;

b) fondant confectioneries;

c) gelatin-based chewy confectioneries;

d) other chewy confectioneries;

e) spun sugar confectioneries;

f) compound cocoa confectioneries; and

g) ethnic and traditional confectioneries.

This standard does not apply to:

a) chewing gum

b) toffees

c) Caramels and fudges

d) hard boiled sweets

e) chocolate and chocolate products;

f) cocoa butter confectioneries

g) medicated food supplements presented as confectionery or

h) confectioneries .

2 Normative references

The following referenced documents 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.

I. CXS 192, General standard for food additives

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

III. *EAS 39, General principles of food hygiene — Code of practice*

IV. *AOAC 983.17Fluoride in Food - Ion-Selective Electrode Method (AOAC Official Method 983.17)*

V. *ISO 1871:2009Food and feed products — General guidelines for the determination of nitrogen by the Kjeldahl method*

VI. *AOAC 920.177 Ash of Sugars and Sugar Products (AOAC Official Method 920.177)*

VII. *AOAC 983.17 Fluoride in Food - Ion-Selective Electrode Method*

VIII. *ISO 5809 Starches and derived products — Determination of sulphated ash*

IX. *AOAC 920.177 Ash of Sugars and Sugar Products*

X. *ISO 1871 Food and feed products — General guidelines for the determination of nitrogen by the Kjeldahl method*

XI. *AOAC 985.01 Lead in Food - Atomic Absorption Spectrophotometric Method*

XII. *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*

XIII. *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*

XIV. *ISO 15141 Cereals and cereal products — Determination of ochratoxin A — High-performance liquid chromatographic method with immunoaffinity column cleanup and fluorescence detection*

XV. *CXC 1 General Principles of Food Hygiene*

XVI. *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*

XVII. *ISO 16649-2 Microbiology of the food chain — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

XVIII. *ISO 6579-1 Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

XIX. *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*

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

XXI. *CXG 50 General Guidelines on Sampling (Codex Alimentarius*

XXII. *AOAC 985.01*

3 Terms and definitions

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

3.1 sugar confectionery

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food product consisting principally of sugars and/or sweetening ingredients and intended for direct human consumption

3.2 nougat

aerated sugar confectionery prepared from sugars and sweetening ingredients and optionally containing nuts, fruits, egg products, milk products or similar ingredients

3.3 fondant confectionery

confectionery manufactured from supersaturated sugar solutions producing a smooth crystalline texture

3.4 gelatin-based chewy confectionery

chewy confectionery in which gelatin provides all or part of the characteristic gel structure

3.5 chewy confectionery

confectionery possessing a chewy texture produced by sugars, starches, hydrocolloids or related ingredients and containing little or no gum base

3.6 spun sugar confectionery

confectionery prepared by spinning molten sugar into fine strands

3.7 compound cocoa confectionery

cocoa-flavoured confectionery manufactured using vegetable fats other than cocoa butter as the principal fat ingredient

3.8 ethnic confectionery

traditional confectionery associated with a particular culture, region or community and prepared using sugars together with ingredients such as milk solids, cereals, legumes, nuts, seeds, fruits or fats

4 Requirements

4.1 Raw materials and ingredients

4.1.1 General

All ingredients used shall be food grade and complying with the requirements of the relevant Kenya standards.

4.1.2 Permitted ingredients

The following ingredients may be used singly or in combination but not limited to:

- sucrose;
- glucose syrup;
- invert sugar syrup;
- fructose syrup;
- dextrose;
- honey;
- jaggery and other traditional sweeteners;
- milk and milk products;
- vegetable fats and oils;
- cocoa powder;
- nuts and nut products;
- fruits and fruit products;

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- cereals and cereal products;
- pulse products;
- gelatin;
- starches;
- food additives permitted under applicable regulations.
- hydrocolloids;
- flavourings;
- spices;

4.2 General quality requirements

The product shall:

a) possess colour, flavour, aroma and texture characteristic of the declared product;

b) be sound,wholesome and possess an appearance typical of the product type ;

c) be free from rancidity;

d) be free from objectionable odours and flavours;

e) be free from insect infestation;

f) be free from visible mould growth;

g) be free from extraneous matter; and

h) comply with the requirements specified in this standard.

4.3 Compositional requirements

Table 1 — Compositional requirements

S.No	Characteristic	Nougat	Fondant	Gelatin chewy	Other chewy	Cotton candy	Compound cocoa	Ethnic confectionery	Test Method
I.	Moisture (% m/m), max.	12	15	22	18	3	5	20	Annex A
II.	Total sugars (% m/m), min.	50	70	45	50	95	40	35	
III.	Acid insoluble ash (% m/m), max.	0.1	0.1	0.1	0.1	0.1	0.1	0.2	Annex B
IV.	Sulphated ash (% m/m), max.	2.5	2.5	2.5	2.5	1.0	2.5	3.0	ISO 5809
V.	Fat (% m/m), min. where applicable	3	—	—	—	—	20	Product specific	AOAC 920.177

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VI.	Protein (% m/m), min. where applicable	2	—	—	—	—	—	Product specific	ISO 1871

NOTE 1 Sulphated ash and acid-insoluble ash limits are based on requirements applied to sugar confectionery products under confectionery standards.

NOTE 2 For ethnic confectionery products, compositional criteria specific to traditional product identity may be established by the manufacturer provided that food safety and quality requirements of this standard are met.

4.5 Product-specific requirements

4.5.1 Nougats

Nougats shall:

a) possess a uniform aerated structure;

b) be substantially free from coarse sugar crystals; and

4.5.2 Fondant confectioneries

Fondant confectioneries shall:

a) possess a smooth crystalline texture; and

b) be substantially free from coarse crystals.

4.5.3 Gelatin-based chewy confectioneries

Gelatin-based chewy confectioneries shall:

a) exhibit a uniform gel structure;

b) possess elasticity characteristic of the product; and

c) be free from syneresis.

4.5.4 Other chewy confectioneries

Other chewy confectioneries shall:

a) possess a characteristic chewiness;

b) not contain chewing gum base as a principal ingredient; and

c) not exhibit excessive brittleness or hardness.

4.5.5 Cotton candy

Cotton candy shall:

a) consist predominantly of spun sugars;

b) dissolve readily in the mouth; and

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c) be free from burnt particles.

4.5.6 Compound cocoa confectioneries

Compound cocoa confectioneries shall:

a) contain not less than 5 % cocoa powder;

b) contain not less than 20 % total fat;

c) derive the predominant fat from vegetable fats other than cocoa butter; and

d) not be labelled as chocolate.

4.5.7 Ethnic confectioneries

Ethnic confectioneries shall:

a) conform to the identity of the declared product;

b) contain the characteristic traditional ingredients; and

c) possess appearance, flavour and texture characteristic of the declared confectionery.

4.6 Defects

Products shall be free from:

a) sugar bloom;

b) fat bloom;

c) rancidity;

d) burnt particles;

e) excessive crystallization;

f) insect contamination;

g) foreign bodies; and

h) visible mould growth.

5 Food additives

Food additives when used in the manufacture of products covered by this standard, shall be in accordance with Codex Stan 192.

6 Contaminants

6.1 Heavy metals

Products shall not exceed the limits for heavy metals given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Heavy metal limits

S.No.	Heavy metal	Maximum limit (mg/kg)	Test Method
I.	Lead (Pb)	0.10	AOAC 985.01
II.	Cadmium (Cd)	0.10	AOAC 985.01
III.	Arsenic (As)	0.10	AOAC 985.01

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IV.	Mercury (Hg)	0.05	AOAC 985.01

6.2 Mycotoxins

Products containing cocoa, nuts, cereals, sesame, coconut or other susceptible ingredients shall comply with the limits specified in Table 3.

Table 3 — Mycotoxin limits

S.No.	Mycotoxin	Maximum limit	Test Method
I.	Total aflatoxins	10 µg/kg	ISO 16050
II.	Aflatoxin B1	5 µg/kg	ISO 16050
III.	Ochratoxin A (where applicable)	5 µg/kg	ISO 15141

7 Hygiene

7.1 Products shall be prepared, processed, packaged, stored and distributed in accordance with CXC 1, KS EAS 39 and applicable food hygiene requirements.

7.2 Microbiological requirements

When tested in accordance with the methods specified, products shall comply with requirements of Table 4.

Table 4 — Microbiological limits

S/N	Characteristic	Requirement	Test method
i.	Yeasts and moulds, cfu/g, max.	10^2	ISO 21527-2
ii.	*Escherichia coli,* cfu/g	Absent	ISO 16649-2
iii.	Salmonella spp. in 25 g	Absent	ISO 6579 -1
iv.	*Staphylococcus aureus*, cfu/g	≤ 10^2	ISO 6888-1
v.	Total plate count cfu/g	≤ 10^4	ISO 4833-1

8 Packaging

The product shall be packed in food-grade packaging materials that:

a) protect the product from contamination and moisture;

b) do not impart odour, taste or toxic substances to the product; and

c) preserve product quality during storage and distribution.

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9 Labelling

In addition to KS EAS 38, the following shall be declared:

a) name of the product;

b) class of confectionery;

c) list of ingredients;

d) net content;

e) name and physical address of manufacturer, packer or importer;

f) batch or lot number;

g) date marking;

h) storage instructions, where applicable;

i) allergen declaration; and

j) country of origin.

10 Sampling

Sampling shall be done in accordance with CXG 50.

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Annex A
(normative)

Determination of moisture content

A.1 Preparation of samples

Crush or grind as quickly as possible in a dry pestle and mortar, 150 g of the sample on a clean porcelain slab. Crush thoroughly to secure a uniform sample. Store the crushed sample immediately in an airtight glass container and use this wherever the use of prepared sample is indicated.

A.2 Procedure

Weigh accurately about 5 g of the prepared sample (see A.1) in a tared moisturizing dish. Distribute the material as evenly as practicable over the bottom of the dish by gentle sidewise movements. Place the dish ina vacuum oven, remove the cover of the dish and dry the material for 6 h at 80 °C ± 1 °C at a pressure not exceeding 140 mm Hg. Allow the dish to cool to room temperature in a desiccator and weigh.

A.3 Calculation

The moisture content, expressed as percent by mass, shall be calculated using the formula below:

$$\frac{m - m_1}{m} \times 100$$

where

m is the mass, in grams, of the prepared sample taken;

m_1 is the mass, in grams, of the material after drying for 6 h.

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Annex B
(normative)

Determination of acid insoluble ash

B.1 Reagent

Dilute hydrochloric acid, approximately 5 N (prepared from concentrated hydrochloric acid)

B.2 Procedure

B.2.1 Weigh accurately 20 g of the prepared sample (see A.1) in a tared, clean and dry porcelain dish.

B.2.2 Ignite the material in the dish on a hotplate for about one hour. Complete the ignition by keeping the sample material in a muffle furnace at 600 °C ± 20 °C until grey ash results.

B.2.3 Cool in a desiccator. Add 25 mL of this dilute hydrochloric acid to the ash, cover with a watch-glass and heat on a water bath for 10 min. Allow to cool and filter the content of the dish through the ashless filter paper until the washings are free from chlorides. Return the filter and the residue to the dish. Keep it in an air- oven maintained at 105 °C ± 2 °C for 3 h. Ignite in the muffle furnace at 600 °C ± 20 °C for 30 min in the muffle furnace, cool and weigh. Repeat this process of heating for 30 min, cooling and weighing till the difference between two successive weighing is less than one milligram. Record the lowest mass.

B.3 Calculation

The acid insoluble ash content, expressed as percent by mass, shall be calculated using the formula below:

$$\frac{100(m_2 - m)}{m_1 - m}$$

where

m_2 is the mass, in grams, of the porcelain dish with the acid insoluble ash;

m is the mass, in grams, of the empty porcelain dish;

m_1 is the mass, in grams, of the porcelain dish with the prepared sample

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Annex A (Informative)

Classification of ethnic confectionery products

A.1 Milk-based confectioneries

Examples include:

- Burfi
- Peda
- Kalakand
- Milk cake

A.2 Flour and pulse-based confectioneries

Examples include:

- Besan laddoo
- Mysore pak
- Boondi laddoo

A.3 Nut and seed-based confectioneries

Examples include:

- Groundnut chikki
- Sesame chikki
- Cashew brittle

A.4 Spun sugar confectioneries

Examples include:

- Soan papdi
- Sohan halwa

A.5 Halwa confectioneries

Examples include:

- Wheat halwa
- Carrot halwa
- Semolina halwa

A.6 Coconut confectioneries

Examples include:

- Coconut barfi
- Coconut laddoo

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- Sweet coconut cubes

Annex B (Informative)

Examples of products covered by this standard

Category	**Examples**
Nougats	Soft nougat, nut nougat, fruit nougat
Fondant confectioneries	Fondant cream, fondant centres
Gelatin confectioneries	Gummy bears, jelly candies
Other chewy confectioneries	Fruit chews, Skittles-type products, Tic Tac-type products
Cotton candy	Candy floss
Compound cocoa confectioneries	Compound chocolate, cooking chocolate
Ethnic confectioneries	Burfi, peda, laddoo, chikki, soan papdi, halwa

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