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(ICS 67.100.99)

SINGAPORE STANDARD

Specification for kaya

Confirmed and classified as a mature standard 2022

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Foreword

This Singapore Standard was prepared by the Technical Committee on Table Sauces and Spreads under the direction of the Food Standards Committee.

Kaya (coconut jam/egg jam) has its origin in the Asean region where it finds widespread usage as an economical and nutritional table spread/filling. In recent years, it has made inroads into overseas markets through its nutritional and sensory qualities, and has gained increasing acceptance and popularity among the more discerning consumers. This rich and wholesome food product is prepared from whole eggs, coconut milk, sugar, stabilisers and other permitted food additives.

The specification endeavors to establish a benchmark in regard to the quality of the product and its mode of manufacture. This is to ensure that essential ingredients used are of the stipulated quality and incorporated in the proper proportions. This standard is intended to invigorate trade and to provide the much-needed and essential consumers' protection in respect of quality and safety.

In preparing this standard, references were made to the following publications:

1. British Standard 5763 : Part 6 : 1983 Preparation of dilutions
2. FDA Bacteriological Analytical Manual, 8th Edition(Revision A)/1998
Chapter 3 – Aerobic plate count
Chapter 18 – Yeasts, molds and mycotoxins
3. Malaysian Standard MS 713:1981 Standard for Canned Kaya
4. Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC), 1997.
5. Pearson's Composition and Analysis of Foods by Ronald S. Kirt and Ronald Sawyer, 9th Edition, 1991
6. Singapore Standard 219:1979 Specification for dried noodles and pasta products
7. Standar Nasional Indonesia SNI 01-3704-1995 Srikaya

The Annex E - 'Determination of starch' is taken from MS 713 : 1981 'Standard for canned kaya' with permission from the Standards and Industrial Research Institute of Malaysia (SIRIM).

The Annex H - 'Determination of water activity' and table 3 - 'Hammond table for calculating glucose, fructose, and invert sugar and lactose alone and in the presence of sucrose^a, with values for maltose from the Munson and Walker table^b, values expressed as mg' are taken from Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC), 1997 method 978.18 and its appendix C (pages 57 to 65) respectively.

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NOTE

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Specification for kaya

1 Scope

This Singapore Standard applies to kaya, a table spread/filling for edible purposes.

Kaya in this standard shall be of the following two grades.

- i) Kaya - Grade A
- ii) Kaya - Grade B

2 Definition

For the purpose of this national standard, the definition given below shall apply:

Kaya shall be the food product in the form of a plastic emulsion obtained by heat processing with continual stirring, whole/reconstituted eggs, sugar, coconut milk - a fresh extract of shredded/ground kernel or finely comminuted kernel (copra) of the coconut palm (*Cocos nucifera* L.), starch and water to a smooth, even and spreadable consistency. It may or may not contain added caramel, annatto, chlorophyllin, tartrazine, sunset yellow, pandan flavour, extract of pandan leaves and any other permitted colouring matters or flavours.