



**DRAFT TANZANIA STANDARD**

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**Dressed poultry – Specification**

*Draft standard for public comments only*

## Dressed poultry – Specification

### 0 FOREWORD

Dressed poultry are locally produced and some are imported in Tanzania. The demand for these products is increasing hence the necessity to develop the standard that will assist in ensuring safety of consumers, export promotion and safety and quality of dressed poultry traded in the country.

In reporting the results of a test or analysis made in accordance with this Tanzania Standard, if the final value observed or calculated is to be rounded off, it shall be done in accordance with TZS 4 (see clause 2).

### 1.0 SCOPE

This Tanzania standard prescribes requirements, methods of sampling and test for dressed poultry. It covers poultry such as chickens, ducks, geese, turkeys, pigeons, guinea fowl or any other domesticated bird.

### 2.0 REFERENCES

The following referenced standards are indispensable for the application of this standard. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced standard (including any amendments) applies.

TZS 4, Rounding off numerical values.

TZS 109, Food processing units - Code of hygiene.

TZS 131 / ISO 7954, Microbiology of food and animal feeding stuff – General guidance for enumeration of yeasts and moulds – Colony count technique at 25 °C.

TZS 118 / ISO 4833, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of microorganisms – Colony-count technique at 30 °C.

TZS 119 / ISO 4831, Microbiology of food and animal feeding stuffs – Horizontal method for detection and enumeration of coliforms – Most probable number technique

TZS 122, Microbiology of food and feeding stuffs – Horizontal method for detection of *Salmonella* spp.

TZS 123 / ISO 7937, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of *Clostridium perfringens* – Colony-count technique.

TZS 125 – 1 / 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 – Amendment 1: Inclusion of precision data

TZS 125 – 2 / ISO 6888-2, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) – Part 2: Technique using rabbit plasma fibrinogen agar medium

TZS 127 / ISO/TS 21872-1, Microbiology of food and animal feeding stuffs – Horizontal method for detection of potentially enteropathogenic *Vibrio* spp. – Part 1: Detection of *Vibrio parahaemolyticus* and *Vibrio cholera*.

TZS 459, Code of hygiene for poultry processing.

TZS 538, Labelling of pre-packaged foods — General requirements

TZS 731 / ISO 7251, Microbiology of food and feeding-stuffs – Horizontal method for the detection and enumeration of presumptive *Escherichia Coli* – Most Probable Number Technique

TZS 852-1 / ISO 11290-1, Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of *Listeria monocytogenes* – Part 1 – Detection method

TZS 852-2 / ISO 11290-2, Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of *Listeria monocytogenes* – Part 2 – Enumeration method

TZS 949-1 / ISO 21528-1, Microbiology of food and animal feeding stuffs – Horizontal methods for the detection and enumeration of Enterobacteriaceae – Part 1 – Detection and enumeration by MPN technique with pre-enrichment

TZS 949-2 / ISO 21528-2, Microbiology of food and animal feeding stuffs -- Horizontal methods for the detection and enumeration of Enterobacteriaceae – Part 2 – Colony count method

ISO 17604 Microbiology of the food chain – Carcass sampling for microbiology analysis

ISO 10272-1:2006 Microbiology of food and animal feeding stuffs – Horizontal method for detection and enumeration of *Campylobacter spp.* – Part 1: Detection method

ISO 10272-2:2006 Microbiology of food and animal feeding stuffs – Horizontal method for detection and enumeration of *Campylobacter spp.* – Part 2: Colony-count technique

Codex Stan 193 – Codex general standard for contaminants and toxins in food and feed.

### **3.0 TERMS AND DEFINITIONS**

For the purpose of this draft Tanzania standard, the following terms and definitions shall apply:

#### **3.1 poultry**

all domesticated birds used for the production of meat or eggs.

#### **3.2 broiler**

young meat-type chicken (usually 7 weeks to 10 weeks old) of either sex; with a minimum dressed weight of 900 g.

#### **3.3 capon**

castrated mature male chicken (usually over 10 months of age) with coarse skin and tough meat, usually weighing 1 kg and above.

#### **3.4 culls**

mature female birds usually having completed one laying season, that is 18 months.

#### **3.5 spring**

young chicken (usually 4 weeks to 6 weeks of age) of either sex, with tender meat, pliable, smooth-textured skin and breastbone cartilage; dressed weight is between 750 g to 850 g.

#### **3.6 cock**

mature male chicken (usually over 10 months of age) with coarse skin, tough meat and hardened breastbone tip.

#### **3.7 cockerel**

male chicken (usually under 10 months of age) with coarse skin, somewhat tough meat and considerable hardening of the breastbone cartilage.

#### **3.8 rooster**

young chicken (usually 3 months to 5 months of age) of either sex, with tender meat soft, pliable, smooth-textured skin and breastbone cartilage that may be somewhat less flexible than that of a broiler or fryer.

### **3.9 duck**

any of various swimming birds which have the neck and short depressed legs, the bill often broad and flat.

### **3.10 geese**

birds, having a high compressed bill, legs of moderate length, usually with a longer-neck than ducks.

### **3.11 guinea fowl**

typically, with a bare neck and head, the latter surmounted by a bony casque, and slaty plumage speckled with white, though pale and pure white varieties occur.

### **3.12 pigeon**

a stout seed or fruit eating bird with a small head, short leg and a cooing voice of either sex with coarse skin and tough meat.

### **3.13 turkey**

bird having typically a bronzy lustrous plumage, a naked carunculate head, and a tail.

### **3.14 carcass**

whole of a bird after stunning, slaughtering, bleeding, plucking and eviscerating.

### **3.15 dressing**

progressive separation of a slaughter bird into a carcass (or sides of a carcass), edible and inedible offals.

### **3.16 food grade material**

materials that are free from substances that are hazardous to human health and therefore, may come in contact with food.

## **4.0 REQUIREMENTS**

### **4.1 General requirements**

#### **4.1.1 Live poultry;**

- a) should be of good health and well-nourished.
- b) should have bright eyes, nostrils free from discharge, combs and wattles firm and bright in colour, feathers glossy, the movements active, and showing no evidence of diarrhoea or any other diseases.
- c) shall be subjected to ante-mortem and post-mortem inspection.

#### **4.1.2 Dressed poultry shall:**

- a) be properly bled, suitably scalded and all pin-feathers and body hairs removed;
- b) eviscerated, head, feet and oil glands removed.
- c) be suitably chilled and/or frozen as required in Sub clause 4.1.3.
- d) have wings folded back and legs introduced into the abdominal opening.
- e) be inspected and passed as fit for human consumption bearing the approval stamp at the central part of the back.
- f) not show any evidence of deterioration, discoloration or any slimy appearance on storage.

### 4.1.3 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 – 4 °C; and
- b) Type B: frozen dressed poultry, in which the chilled carcass shall be individually packed in polythene bags and shall be frozen solid at –18 °C. The giblets shall be removed and frozen separately, if necessary.

### 4.1.4 Grades

Based on the characteristics 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 cover	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.	Discolouration due to bruising shall be free of clots.

		Flesh bruises and discolourations of the skin, such as „blue back“ are not permitted.	Moderate areas of discolouration due to bruises in the skin or flesh such as „blue back“ are permitted.
7	Freezer burn	Many have an occasional pock-mark due to drying of the inner layer of skin (derma), provided that none exceeds the area of a circle 3 mm in diameter.	May have a few pock-marks due to drying of the inner layer of skin (derma), provided that no single area exceeds that of a circle 10 mm in diameter.

**Note:** 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.

#### 4.2 Food additives

Additives when used in dressed poultry shall comply with the respective levels specified in Codex Stan 192.

### 5.0 CONTAMINANTS

#### 5.1 Heavy metal contaminants

Dressed poultry shall comply with the requirements for contaminants and Toxins in Foods and Feeds as established in Codex Stan 193.

#### 5.2 Pesticides and veterinary drug residues

**5.2.1** The maximum residual limits (MRLs) for pesticides and veterinary drug residues in dressed poultry shall be as prescribed in the respective CAC/MRLs.

**5.2.2** The following veterinary drug residues shall also be included for testing; quinolones, tetracycline, OTC, gentamycin, pen-strep, penicillin, Sulphur containing drugs e.g. Sulphadimidine.

### 6.0 HYGIENE

**6.1** Dressed poultry shall be prepared under strict hygienic conditions according to TZS 459 and TZS 109 (See clause 2).

**6.2** Sample of dressed poultry tested shall not contain microbiological count more than the requirements prescribed in Table 2.

**Table 2: Microbiological requirements for dressed poultry**

S/N	Characteristic	Requirement	Method of test (see clause 2)
1.	Total plate count, cfu/g, max.	$1 \times 10^4$	TZS 118
2.	Total Coliforms count, max.	$1 \times 10^3$	TZS 119
3.	Enterobacteriaceae, max.	$1 \times 10^2$	TZS 949 (Part 1 or 2)
4.	<i>Escherichia coli</i> , cfu/g (enteropathogenic type)	Absent	TZS 731
5.	<i>Staphylococcus aureus</i>	Absent	TZS 125 (Part 1 or 2)
6.	<i>Salmonella</i> spp.	Absent	TZS 122
7.	<i>Clostridium perfringens</i>	Absent	TZS 123
8.	<i>Campylobacter</i> spp.	Absent	ISO 10272 (Part or 2)
9.	<i>Vibrio cholera</i> ( <i>Vibrio</i> spp.)	Absent	TZS 127
10.	<i>Listeria monocytogenes</i> , cfu/g	Absent	TZS 852 (Part 1 & 2)

## **7.0 SAMPLING AND TEST**

### **7.1 Sampling**

Sampling of dressed poultry shall be done according to ISO 17604 (see clause 2).

### **7.2 Test**

Testing of dressed poultry shall be done according to the grade in Table 1 and test methods prescribed in Table 2.

## **8.0 PACKAGING, MARKING AND LABELING**

### **8.1 Packaging**

In addition to the packaging requirements prescribed in TZS 538 (see clause 2), dressed poultry shall also be packed in food grade containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

The containers shall be made of substances that are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odour or flavor to the product.

### **8.2 Marking and labeling**

The container shall be marked and labeled in accordance with TZS 538 (see clause 2). In addition, each container of Dressed poultry shall be legibly and indelibly marked with the following information:

- a) Name of the product to be shown on the label for example, “dressed chicken”, “dressed turkey”, “dressed geese” etc;
- b) Name and physical address of the processor/packer;
- c) Name and trade name of the processor;
- d) Type and grade of the product;
- e) Batch or code number;
- f) Net weight in metric units;
- g) Date of packaging;
- h) Storage and cooking instructions;
- i) Expiry date;
- j) Country of origin;
- k) Approval Stamp shall appear on the carcass before packaging.
- l) The language on the label shall be “Kiswahili” or Kiswahili and English. Another language may be used depending on the designated market.

**8.3** The container may also be marked with TBS Certification Quality Mark.

**NOTE** – The TBS Standards Mark of Quality may be used by the manufacturers only under license from TBS. Particulars of conditions under which the licenses are granted may be obtained from TBS.