



DRAFT TANZANIA STANDARD

Caciotta cheese – Specification

Draft standard for Discussion

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0 Foreword

Caciotta Cheese is a type of cheese made from sheep, goat or cow milk. It has a semi-soft texture with a creamy firm consistency, providing a flavour that ranges from mild to tangy as it ages. It can be consumed fresh or after a period of maturation.

Development of this Tanzania standard was necessitated by the need to ensure the safety and quality of Caciotta cheese being produced and or marketed in Tanzania.

In reporting, the result of a test or analysis made in accordance with this standard, if the final value observed or calculated, is to be rounded off, it shall be done in accordance with TZS 4.

1.0 Scope

This Tanzania standard specifies requirements, sampling and test methods for Caciotta cheese intended for direct human consumption or for further processing.

2.0 Normative references

For the purpose of this Tanzania standard, the following references shall apply:

- a) TZS 4 - Rounding off numerical values
- b) TZS 109- Food processing units – code of hygiene
- c) TZS 112 – Milk – Production, processing, transportation and distribution – code of hygiene.
- d) TZS 118 - Microbiology of food and animal feeding stuffs – Horizontal method for enumeration of micro – organisms – Colony count technique at 30°C
- e) TZS 119– Microbiology – General guidance for the enumeration of *coliforms* – Most Probable Number technique (MPN).
- f) TZS 124- Milk and milk products – sampling for microbiological examination.
- g) TZS 131- Microbiology - General guidance for enumeration of yeast and moulds – Colony count technique at 25°C.
- h) TZS 450- Cheese methods of sampling and test.
- i) TZS 538– Packaging and labeling of foods
- j) TZS 731:2007 / ISO 7251:2005 – Microbiology of food and feeding stuffs – Horizontal method for detection and enumeration of presumptive *Escherichia coli* – Most Probable Number Technique
- k) TZS 125- Microbiology of food and animal feeding stuffs – Horizontal method for enumeration of coagulase – positive staphylococci(*Staphylococcus aureus* and other species)
- l) TZS 122– Microbiology of food and feeding stuffs – Horizontal method for the detection of *salmonella spp*
- m) TZS 1292 Cheese and processed cheese products -- Determination of fat content -- Gravimetric method (Reference method)
- n) TZS 1290:2010 Cheese and processed cheese products -- Determination of chloride content by Polari metric titration method
- o) TZS 1326:2010 – Animal and vegetable fats and oil – Determination of moisture and volatile matter
- p) TZS 252 Butter Specification

3.0 Requirements

3.1 Permitted ingredients

- a) Starter cultures of lactic acid and or flavor producing bacteria and cultures of other non-pathogenic micro – organisms;
- b) Rennet or other safe and suitable coagulating enzymes;
- c) Sodium chloride and potassium chloride as a salt substitute;
- d) Potable water

3.2 Specific Requirements

Caciotta cheese shall comply with the specific requirements as detailed in Table 1 when tested in accordance with test methods specified therein.

Table 1: Specific requirements for caciotta cheese

S/No.	Components	Caciotta cheese	Methods of test
1.	Fat in dry matter, % m/m	42 - 44	TZS 1292
2.	Moisture, % m/m	50 - 85	TZS 1326
3.	pH	4.9 – 5.1	TZS 252

4.	salt ,% m/m	1.5 – 2.5	TZS 1290
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4 Food additives

Food additives may be used in Caciotta cheese in accordance with CODEX STAN 192.

5 Contaminants

5.1 Pesticide residues

Caciotta cheese shall comply with maximum residue limits set by Codex Alimentarius Commission (CX/MRL2).

5.2 Veterinary drugs residues

Caciotta cheese shall comply with maximum residue limits for antibiotics and other veterinary drugs set by Codex Alimentarius Commission (CX/MRL2).

5.3 Heavy metals

When tested in accordance with AOAC 999.10, the level of Lead (Pb) shall not exceed 0.02 mg/kg.

5.4 Aflatoxin

When tested in accordance with ISO 14501, the level of Aflatoxin M1 shall not exceed 0.5 µg/kg.

5.0 Hygiene

5.1 The product shall be prepared under strict hygienic conditions according to TZS 109 and TZS 112 (See clause 2).

5.2 The product on testing shall not contain microbiological count more than the level given in Table 2.

Table 2: Microbiological limits for Caciotta cheese

S/No.	Microorganism	Limit	Methods of test
1.	Coliform ,cfu/g	Absent	TZS 119
2.	<i>Escherichia coli</i> ,cfu/g	Absent	TZS 731
3.	<i>Staphylococcus aureus</i> , cfu/g	Absent	TZS 125
4.	Yeast and mould, cfu/g,max	10 ²	TZS 131
5.	<i>Salmonella spp</i> /25 g	Absent	TZS 122

6.0 Sampling

Sampling of the product covered under this standard shall be done according to TZS 124 and TZS 450 (See clause 2).

7.0 Packing, marking and labeling

7.1 Packing

Caciotta cheese shall be packed in a suitable and hygienic food grade materials, which protects the quality and safety of the product. The packaging shall not impart any toxic substance or undesirable smell or taste to the product.

7.2 Marking and labeling

7.2.1 In addition to the provisions of the TZS 538, the following specific provisions shall apply:

a) Name of the food

The name Caciotta shall be applied in accordance with section 5.1 of the TZS 538(see clause 2), provided that the product is in conformity with this standard.

The use of the name is an option that may be chosen only if the cheese complies with this standard. Where the name is not used for a cheese that complies with this standard; the naming provisions of the *General standard for cheese* (TZS 449/CODEX STAN 283) apply.

b) Declaration of milk fat content

The milk fat content shall be declared in either (i) as percentage by mass (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label, provided that the number of servings is stated.

c) Country of origin

The country of origin which means the country of manufacture shall be declared. When the product undergoes substantial transformation (see note 1) in second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of

labeling.

Note 1: For instance, repackaging, cutting, slicing, shredding and grating are not regarded as substantial transformation.

d) Date of manufacture and expire shall be clearly shown on the label.

e) Storage instructions shall be provided on the label

f) Name and physical address of the manufacturer or packer shall be clearly shown on the container.

g) Batch or code number.

h) Net weight in metric unit

i) The manufacturer shall declare the type of coagulant used

7.2.2 The containers may also be marked with the TBS Standards Mark of Quality

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.

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