



**AFDC 15 (1601) DTZS/REV TZS 2081:2017**

**DRAFT TANZANIA STANDARD**

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**Cookies – Specification**

DRAFT FOR PUBLIC COMMENTS ONLY

**TANZANIA BUREAU OF STANDARDS**

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## 0 Foreword

Cookie is a baked sweet snack that is commonly traded in the country. There are different kinds of cookies such as filled cookies, coated cookies and garnished cookies.

This standard was prepared to ensure safety and quality of these products as the measure to safeguard the health of the consumers and enhance fair trade practices in cookies.

In the preparation of this Tanzania Standard assistance was drawn from the following publications:-  
KS 661:2007 Cookies – Specification, published by Kenya Bureau of Standards (KEBS)  
IS 1011:2002 Biscuits – Specification, published by Bureau of India Standards (BIS)

In reporting the results of a test or analysis made in accordance with this Tanzania draft 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 the requirements, methods of sampling and test for cookies intended for direct human consumption.

### 2.0 Normative Reference

The following referenced documents 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 document (including any amendments) applies:

Codex Stan 192 Codex General standard for food additives

CODEX STAN 193, Codex General Standard for Contaminants and Toxins in foods

TZS 4 Rounding off numerical values

TZS 109 Food processing units - Code of hygiene – General

TZS 111, Bakery units – Code of hygiene

TZS 538/EAS 38, Labelling of pre-packaged foods — General requirements

TZS 730- 2/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 0C using 5-bromo-4-chloro-3-indolyl-b-D-glucuronide

TZS 122-1: /ISO 6579-1 - Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella- Part 1: Detection of Salmonella spp

TZS 2426-2/ 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

TZS 2752: Bakery products - methods of analysis

TZS 2753: Bakery products - methods of sampling

### 3.0 Terms and definitions

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

#### 3.1 cookie

a baked snack that is small and sweet made from ingredients such as flour, sugar, edible oil or fats . These may be further enriched by incorporation of edible seeds, nuts, dry fruits, chocolates, cream, jam, jelly, caramel, fruits, etc.

#### 3.2 filled cookies

are cookies sandwiched with the filling of cream, jam, jelly, 'marshmallic caramel', figs, raisins or similar products.

#### 3.3 cream

a homogeneously mixed preparation of hydrogenated fat or bakery shortening, icing sugar, flavours and approved food colours with or without other permitted ingredients in small proportions.

#### 3.4 coated cookies

are cookies with or without the filling in-between, but coated with chocolate or caramel or icing sugar

#### 3.5 garnished cookies

Are cookies decorated but not limited with nuts, fruits, cherries, jelly crystals or candy crystals firmly set onto the product.

### 4.0 Requirements

#### 4.1 General requirements

Cookies shall;

- (i) Be properly baked with no signs of under or over baking
- (ii) Be crispy
- (iii) Have uniform texture, tenderness and appearance.
- (iv) Be of same size and design within the group.
- (v) have a typical flavor of well baked cookies of different types
- (vi) Be free from any soapy or bitterness and odour.

#### 4.2 Essential ingredients

The following ingredients shall be used in the preparation of cookies and shall comply with relevant Tanzania Standards.

- (i) flour (singly or in combination of wheat, cassava, almond, rice, banana etc).
- (ii) edible oils and fats
- (iii) Water,
- (iv) Sugar,

#### 4.3 Optional ingredients

In addition to the essential ingredients specified in 4.2 any of the following ingredients complying with the relevant Tanzania standard may be used in the preparation of the cookies.

- a) Cereal and cereal products
- b) Edible oil seed and nut products
- c) Milk and milk products
- d) Honey and sugar products
- e) Fruit and fruit products
- f) Spices

- g) Baking powder
- h) Eggs or egg products
- i) Edible common salt

#### 4.4 Specific requirements

Cookies shall comply with the specific requirements given in Table 1

**Table 1 – Specific requirements for cookies**

S/No	Characteristic	Requirement	Test method
1	Moisture, % by mass, max.	6.0	TZS 2752
2	Acid insoluble ash (on dry basis), % by mass, max.	0.1	
3	Free fatty acid % by mass, max.	1.0	

#### 5 Food additives

Food additives may be used in the preparation of cookies and shall comply with Codex Stan 192.

#### 6.0 Hygiene

**6.1** Cookies shall be prepared and packaged in premises built and maintained under hygienic condition in accordance with TZS 109 and TZS 111(see clause 2).

**6.2** Cookies shall be free from pathogenic microorganisms and shall comply with microbiological limits in Table 2.

**Table 2 – Microbiological limits for cookies**

S/No	Types of micro-organism	Limits	Test methods
1	Yeast and mould count (cfu/g), max.	10 <sup>2</sup>	TZS 2426-2
2	<i>Escherichia coli</i> (cfu/g)	Absent	TZS 730-2
3	<i>Salmonella</i> spp in 25g	Absent	TZS 122-1

#### 7.0 Contaminants

Presence of heavy metal shall conform to the limits set in appropriate sections of CODEX STAN 193 (see clause 2).

#### 8.0 Sampling and method of test

##### 8.1 Sampling

Sampling of cookies shall be done in accordance with TZS 2753

##### 8.2 Test method

Test shall be carried out as per methods specified in this Tanzania standard.

#### 9.0 Packaging, Marking and labeling

## **9.1 Packaging**

The cookies shall be packaged in clean, sound food grade containers that will ensure the safety and quality of the product throughout handling and the shelf life.

## **9.2 Marking and labelling**

**9.2.1** In addition to the requirements prescribed in the TZS 538, the following particulars shall be clearly and indelibly marked on each pack of cookies on the outer side of the wrapper; printing ink if any shall be non-toxic and non-transferable:

- i) Name of the product, shall be cookies with/without some features according to the type of cookies.
- ii) Name and physical address of the manufacturer,
- iii) Batch or code number,
- iv) Net weight, in grams (g) or kilograms (kg),
- v) List of ingredients in descending order of proportion,
- vi) Date of manufacture,
- vii) Expiry date,
- viii) Country of origin,
- ix) Storage instructions,
- x) Instruction for the disposal of packaging waste.

**9.2.2** The packages of the cookies may also be marked with the TBS certification mark.

NOTE - The TBS Standards Mark of Quality may be used by the manufacturers only under licence from TBS. Particulars of conditions under which the licences are granted, may be obtained from TBS.