



AFDC 15(1600) DTZS/REV. TZS 1800:2017

DRAFT TANZANIA STANDARD

Cakes – Specification

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TANZANIA BUREAU OF STANDARDS

0 Foreword

Cake is a baked sweet food made from the mixture of flour, fats, sugar and is sometimes iced or decorated.

This standard was prepared to ensure safety and quality of cakes to safeguard the health of the consumers and enhance fair trade practices.

In the preparation of this Tanzania Standard assistance was drawn from the following publications:-
KS 1042:2007 *Cakes – Specification*, published by Kenya Bureau of standards (KEBS)
IS 9712:1981 *Specification for cakes*, published by Bureau of Indian 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 cakes intended for direct human consumption.

2.0 References

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;

TZS 4 Rounding off numerical values

CODEX STAN 192 Codex General Standard for food additives

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 2426-1/ ISO 21527-1 Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 1: Colony count technique in products with water activity greater than 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 Tanzania standard the following terms and definitions shall apply:

3.1 cake

a soft baked confectionery product made from flour (such as wheat), eggs, shortenings, sugar and baking powder with/without other optional ingredients.

3.2 plain cake

a non-decorated cake baked from basic ingredients with or without the addition of the permitted food additives.

3.3 fruit cakes

a cake to which fruits and/or nuts in either dry or preserved form have been added.

3.4 sponge cake

Is a cake in which more eggs have been used as main ingredient

3.5 chocolate cake

A cake in which cocoa powder and/or chocolate have been added.

3.6 decorations

Items used to improve cake appearance and attraction which include but not limited to icing sugars, butter icing, royal icing, cocoa powder, chocolates, whipping cream, fondants,

3.7 specialty cake

Cake, which has been baked for a special purpose or added special ingredient with or without decoration. Examples include red velvet cakes, blue velvet cake, black forest cakes, carrot cakes, banana cakes, dates cakes, pound cakes and others.

4.0 Requirements

4.1 General requirements

Cakes shall

- be well baked with no signs of under baking or over baking.
- be moist, uniform in texture and with even distribution of added ingredients.
- have the colour, texture, flavour and aroma characteristics of typical well-baked cakes.
- be free from any evidence of rancidity or other objectionable tastes, insect or fungus, mould infestation and foreign matter.

4.2 Ingredients

All ingredients applied in cake manufacture shall be of food grade quality and conform to the relevant Tanzania Standard.

4.2.1 Essential ingredients

- flour,
- shortenings,
- sugar and
- Raising agent.

4.2.2 Optional Ingredients

In addition to the essential ingredients any or a combination of the following ingredients complying with the relevant Tanzania standard may be added to the cake batter:

- a) eggs
- b) Candied peel (orange, lemon and grapefruits)
- b) Glazed cherries
- c) Crystallized ginger
- d) Dry fruits and nuts such as sultana, raisins, currants, dates, walnuts, cashewnuts, almonds and peanuts
- e) Cocoa powder or chocolate
- f) Desiccated coconut
- g) Flavouring essences
- h) Edible oilseeds, oilseeds flours or oilseed concentrates
- i) Honey
- j) Liquid glucose
- k) Milk and milk products
- l) Spices and herbs
- m) Edible starches
- n) Glycerine
- o) Semolina
- p) Defatted or lecithinated soya flour
- q) Sorbitol liquid or sorbitol powder
- r) Molasses
- s) Vegetables
- t) Gelatin

4.3 Specific requirements

Cakes shall comply with the requirements given in Table 1.

Table 1: Specific requirements for cakes

Characteristic	Requirements				Methods of test
	Plain cakes	Fruit cakes	Sponge cakes	Speciality	
Moisture,% by mass	15 – 25	15 – 25	20 - 27	15 – 25	TZS 2752
Acid insoluble ash (on dry matter basis), % by mass, max.	0.1	0.1	0.1	0.1	
Acidity of extracted fat (as oleic acid), % by mass, max.	1.0	0.5	1.0	1.0	
Fruit content,% by mass,min.	-	7.0	-	-	Annex A

5 Food additives

Food additives used in the preparation of cakes shall comply with Codex Stan 192.

6.0 Hygiene

6.1 The cakes shall be prepared and packaged under hygienic conditions in accordance with TZS 109 and TZS 111(see clause 2).

6.2 Cakes shall be free from pathogenic organisms and shall comply with microbiological limits in Table 2.

Table 2 – Microbiological limits for cakes

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

6.0 Contaminants

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

7.0 Sampling and method of test

7.1 Sampling

Sampling of cake shall be done in accordance with TZS 2753

7.2 Test method

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

8.0 Packaging, marking and labelling

8.1 Packaging

The cakes shall be packaged in food grade materials that will ensure the safety and quality of the product throughout the shelf life.

8.2 Marking and labelling

8.2.1 In addition to the requirements prescribed in the TZS 538(EAS 38), the following particular shall be clearly and indelibly marked on each pack of cake 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 "cake"
- ii) Type of cake
- iii) Name and physical address of the manufacturer,
- iv) Batch or code number,
- v) Net weight, in grams(g) or kilograms(kg),
- vi) List of ingredients in descending order of proportion,
- vii) Date of manufacture,
- viii) Expiry date,
- ix) Country of origin,
- x) Storage instructions,
- xi) Instruction for the disposal of packaging waste.

8.3 The packaging materials of the cakes 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.

Annex- A

Determination of fruit content

A.1 This method determines the contents of both dry fruits and preserved fruits in fruitcakes.

A.2 Equipment

A.2.1 Bread or cake knife

A.2.2 Brush

A.2.3 Filter paper or clean cloth

A.2.4 weighing balance

A.3 Method

Weigh four cake slices (approximately 100g) accurately. Pick the pieces of either preserved and/or dry fruit and wipe them with a hair brush on a filter paper or clean cloth. Weigh the fruits so collected and calculate the percentage of fruits from the mass of fruits picked out.

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