



AFDC 15(767) DTZS

DRAFT TANZANIA STANDARD

Half-cake – Specification

DRAFT FOR PUBLIC COMMENTS ONLY

TANZANIA BUREAU OF STANDARDS

0 Foreword

This Tanzania Standard is being prepared to ensure the safety and quality of half-cakes produced and/ or traded in the country.

In the preparation of this standard, assistance was drawn from local manufacturers

In reporting the results of a test or analysis made in accordance with this draft 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 Scope

This Tanzania Standard specifies requirements, methods of sampling and test for half -cakes intended for direct human consumption.

2 Normative 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;

CODEX STAN 192, Codex General Standard for foods 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 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 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 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 Terms and definitions

For the purpose of this Tanzania Standard the following terms and definitions shall apply

3.1 half- cake

a deep fried product with a crunchy crust made from chemically leavened wheat/composite flour dough characterized with crack layers

3.2 food grade packaging material

Packaging material, made of substances which are safe and suitable for their intended use and which will safeguard the hygienic, nutritional and organoleptic qualities of the product

4 Requirements

4.1 General

The product shall;

- (i) Be free of extraneous substances and impurities.
- (ii) Free from fungus phenomenon
- (iii) Be free from off flavor or rancid odor.
- (iv) Have crack layers
- (v) Be well cooked with no signs of under cooking or over cooking.
- (vi) Have typical characteristics flavour and aroma
- (vii) Be light to golden brown colour
- (viii) Be free from foreign matter and impurities

4.2 Essential ingredients

The following essential ingredients shall be used in the preparation of half-cake and shall comply with relevant Tanzania Standards

- (i) Wheat flour /composite flour
- (ii) baking powder
- (iii) Water
- (iv) Butter/ edible fats and oil
- (v) Sugar

4.3 Optional ingredients

In addition to the essential ingredients in 4.2, the following optional ingredients may be used in the preparation of half-cake and shall comply with relevant Tanzania standards:

- (i) salt
- (ii) coconut cream/milk
- (iii) gluten;
- (iv) milk and milk products;
- (v) egg and egg products;

- (vi) spices;
- (vii) honey and sugar products;

4.4 specific requirements

Half-cake shall comply with the specific requirements stipulated in Table 1

Table 1 Specific requirements for half-cake

S/N	Characteristics	Requirements	Test method
1	Moisture content, %, max.	12	TZS 2752
2	Total fat, %, max.	25	
3	Acid insoluble ash	0.2	
4	Acid value of extracted fat/oil, max	1	

5 Food additives

When food additives are used in the preparation of half-cake shall comply with Codex Stan 192.

6 Hygiene

6. Half-cake shall be prepared under Good Hygienic Practices as stipulated in TZS 109 and TZS 111 (see clause 2).

6.2 Half-cake shall be free from pathogenic microorganisms and shall comply with the microbiological limits given in Table 2.

Table 2 - Microbiological limits for half-cakes

Characteristic	Maximum limit	Methods of test (see clause 2)
Yeast and moulds cfu/g	10 ²	TZS 2426-2
<i>Salmonella</i> spp per 25 g	absent	TZS 122-1
<i>E. coli</i> cfu/g	absent	TZS 730-1
<i>S. aureus</i> cfu/g	absent	TZS 125-1

7 Contaminants

Heavy metal

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

8 Sampling and methods of test

8.1 Sampling

Half-cake shall be samples in accordance with Tanzania Standard TZS 2753.

8.2 Method of tests

Half-cake shall be tested in accordance with methods described in this Tanzania Standard.

9 Packaging, marking and labelling

9.1 Packaging

Half-cake shall be packed in food grade packaging materials that will safeguard the quality and safety of the product.

9.2 Marking and labelling

9.2.1 Labelling of half-cake shall be done in accordance with the requirements of the TZS 538/EAS 38 and the following particular shall be clearly and indelibly marked on each container; printing ink if any shall be non-toxic and non-transferable

- a) Name of the product shall be "Half- cake"
- b) Name, physical and postal address of the manufacturer;
- c) Batch or code number;
- d) Date of manufacture and expire date;
- e) Net weight;
- f) Country of origin;
- g) List of ingredients;
- h) Storage conditions
- i) Instructions for use; and
- j) Trade name or brand, if any.

9.2.2 When labelling non-retail packages, information for non-retail packages shall either be given on the packages or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the packages.

9.2.3 The packaging materials may be marked with the TBS Standards Mark of Quality.

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