



AFDC 15 (771) DTZS

DRAFT TANZANIA STANDARD

Chevdo (cheuro) – Specification

DRAFT STANDARD FOR PUBLIC COMMENTS ONLY

TANZANIA BUREAU OF STANDARDS

0 Foreword

Chevdo also known as cheuro is a traditional Indian snack consisting of dried spicy ingredients (such as fried lentils, peanuts, chickpeas, chickpeas flour ganthiya, maize, vegetable oil, puffed rice and curry leaves) that are mixed together to form a crunchy combination.

This Tanzania standard has been prepared to ensure the safety and quality of chevdo produced and/ or traded in the country.

In the preparation of this Tanzania standard, assistance was drawn from;

- local manufacturers
- Indian standards IS 15271 (2003) Namkeen – specification, published by Indian Bureau of Standards (BIS).

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 Scope

This Tanzania Standard specifies safety and quality requirements, sampling and methods of test for Chevdo (cheuro) intended for human consumption.

Note: also known as chevda, chidwa.

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 practices.*

TZS 118-1: 2018/ISO 4833-1: 2013- *Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30 °C by the pour plate technique*

TZS 122-1:2018/ISO 6579-1: 2017 - *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella- Part 1: Detection of Salmonella spp*

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*

TZS 731, *Microbiology of food and feeding-stuffs - Horizontal method for the detection and enumeration of presumptive Escherichia coli - Most Probable Number Technique*

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 terminology shall apply

3.1 Chevdo (cheuro)

a deep fried savory snack mix, which consists of a variable mixture of spicy dried ingredients, such as fried lentils, chickpeas, flaked rice, peanuts, tambi snacks, sliced potatoes, maize, dry fruits and curry leaves.

3.2 food grade packaging material

Packaging material which safeguards the hygienic, nutritional, technological and organoleptic quality of the product.

4 Requirements

4.1 General requirements

The Chevdo (cheuro) shall

- have a characteristic fresh taste and pleasant flavour and odour.
- be crispy and homogeneous.
- be free of foreign matters and impurities.
- be free from fungus contamination
- not be excessively greasy,
- Be free from off flavour or rancid odour.
- not bear any sign of significant burning or charring.

4.2 Ingredients

The following ingredients singly, or in combination shall be used in preparation of Chevdo (cheuro) and shall comply with relevant Tanzania Standards;

- Edible nuts
- edible fats and oil
- Cereals/Legumes/pulses and their Products
- Potatoes
- salt
- sugar and sugar products;
- spices;

- dried fruits;
- any food products fit for human consumption

4.4 specific requirements

Chevdo (cheuro) shall comply with the specific requirements stipulated in Table 1

Table 1 — Specific requirements for Chevdo (cheuro)

S/N	Characteristics	Requirements	Test method
1	Moisture content, %, max.	5	TZS 2752
2	Acid insoluble ash%, max	0.2	
3	Acid value of extracted fat, Max (Insert unit)	1.0	
4	Peroxide value, meq oxygen/kg fat, Max	10	

5 Food additives

Food additives used in the preparation of Chevdo (cheuro) shall be in accordance with Codex Stan 192.

6 Hygiene

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

6.2 When tested by appropriate methods of sampling and test, and shall comply with the microbiological limits given in Table 2.

Table 2 - Microbial limits for Chevdo (cheuro)

Characteristic	limit	Methods of test
Total plate count <i>cfu/g</i>	10 ³	TZS 118-1
Yeast and mould <i>cfu/g</i>	10 ²	TZS 2426-1
Salmonella per 25 g	absent	TZS 122-1
<i>E. coli</i> <i>cfu/25g</i>	absent	TZS 731
<i>S. aureus</i> , <i>cfu/g</i>	10 ²	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

Chevdo (cheuro) shall be sampled in accordance with Tanzania Standard TZS 2753.

8.2 Method of tests

Chevdo (cheuro) shall be tested in accordance with methods described in this Tanzania Standard.

9 Packing, marking and labelling

9.1 Packing

Chevdo (cheuro) shall be packed in food grade packaging material that do not affect the quality and safety of the product.

9.2 Marking and labelling

9.2.1 Labelling of Chevdo (cheuro) 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 chevdo/cheuro/chevda/chidwa.
- b) Name, physical and postal address of the manufacturer;
- c) Batch or code number;
- d) Date of manufacture and expiry date;
- e) Net weight in SI Units
- f) Country of origin;
- g) List of ingredients;
- h) Storage conditions; and
- i) Trade name or brand, if any.

9.2.2 The containers 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.