



**AFDC 15 (773) DTZS**

**DRAFT TANZANIA STANDARD**

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**Frozen samosa and spring rolls – Specification**

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**TANZANIA BUREAU OF STANDARDS**

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## 0 Foreword

This Tanzania Standard is being prepared to ensure the safety and quality of frozen samosa, spring roll, puff pastry and similar products produced and/ or traded in the country.

In the preparation of this Tanzania standards assistance was drawn from local manufacturers.

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 Scope

This Tanzania Standard specifies requirements, methods of sampling and test for frozen samosa and spring roll intended for further processing to render it suitable for human consumption. It is also applicable to similar products with different shapes such as cones, half-moon, rectangle shapes.

## 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 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 118-1/ISO 4833-1, 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: /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 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 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 draft Tanzania Standard the following terms and definitions shall apply

#### **3.1 frozen samosa**

Frozen pastry with a cooked savory filling of ingredients such as potatoes, onions, peas, lentils, meat, fish, with or without spices, triangular in shape.

#### **3.1 frozen spring rolls**

Frozen pastry with a cooked savory filling of ingredients such as potatoes, onions, peas, lentils, meat, fish, with or without spices, cylindrical in shape.

#### **3.3 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.

#### **3.4 similar products**

Frozen pastry with a cooked savory filling of ingredients such as potatoes, onions, peas, lentils, meat, fish, with or without spices such as meat pie, Zanzibar pizza, and puffy pastry.

### **4 Requirements**

#### **4.1 General**

The product shall

- (i) Have a characteristic shape depending on the type.
- (ii) be free of extraneous substances and impurities.
- (iii) be free from fungus phenomenon
- (iv) not have off flavor or rancid odor.

#### **4.2 Essential ingredients**

The following essential ingredients shall be used in the preparation of frozen samosa, spring roll, and other similar products shall comply with relevant Tanzania Standards

- (i) manda (dough) sheets
- (ii) salt
- (iii) Fillings such as vegetables/pulses/meat/chicken/fish

#### **4.3 Optional ingredients**

In addition to the essential ingredients in 4.2, the following optional ingredients may be used in the preparation of frozen samosa and spring roll and shall comply with relevant Tanzania Standards:

- (i) spices
- (ii) fruits and fruit products;
- (iii) egg and egg products;
- (iv) sweet corn

#### 4.4 specific requirements

Frozen samosa, spring roll and other similar products shall comply with the specific requirements stipulated in Table 1

**Table 1 — Specific requirements for frozen samosa, spring roll and other similar products**

S/N	Characteristics	Requirements	Test method
1	Moisture content, %, max.	60	TZS 2752
2	Total fat, %, max.	8	
3	Acid insoluble ash, % max	0.2	
4	Acid value of extracted fat % as oleic acid, max	1	

#### 5 Food additives

Food additives may be used in the preparation of frozen samosa, spring roll and other similar products shall comply with Codex Stan 192.

#### 6 Hygiene

**6.1** Frozen samosa and spring roll shall be prepared under Good Hygienic Practices as stipulated in TZS 109 and TZS 111 (see clause 2).

**6.2** Frozen samosa, spring roll other similar products shall be free from pathogenic microorganisms and shall comply with the microbiological limits given in Table 2.

**Table 2 - Microbial limit for frozen samosa, spring roll and other similar products**

Characteristic	limit	Methods of test (see clause 2)
Total plate count cfu/g max,	10 <sup>3</sup>	TZS 118-1
Yeast and mould cfu/g max	10 <sup>2</sup>	TZS 2426-1
<i>Salmonella</i> spp per 25 g	Absent	TZS 122-1
<i>E. coli</i> cfu/g	Absent	TZS 730-2
<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**

Frozen samosa, spring roll and other similar products shall be samples in accordance with Tanzania Standard TZS 2753.

### **8.2 Method of tests**

Frozen samosa, spring roll and other similar products shall be tested in accordance with methods described in this Tanzania Standard.

## **9 Packing, marking and labelling**

### **9.1 Packing**

Frozen samosa, spring roll and other similar products 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 Frozen samosa, spring roll and other similar products 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
- 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** The packages 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.

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