

DRAFT TANZANIA STANDARD

Buns – Specification

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TANZANIA BUREAU OF STANDARD

0 Foreword

This Tanzania standard stipulates the compositional requirements for all buns marketed in Tanzania. In addition to enhancing fair trade practices in buns, the Tanzania standard facilitates the safeguarding of the health of the consumers of this product by stipulating the requirements and limits of various aspects in buns.

For the purpose of deciding whether a particular requirement of this draft Tanzania standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with TZS 4 (see clause 2)

In the preparation of this Tanzania Standard assistance was drawn from the following publication:-
KS 1123:2007 *Buns – Specification*, published by Kenya Bureau of Standards (KEBS)
IS 8556:1988 *Specification for buns*, published by Bureau of Indian 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).

1.0 Scope

This Tanzania Standard prescribes the requirements, methods of sampling and test for buns intended for direct human consumption.

2.0 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

TZS 4 Rounding off numerical values

CODEX STAN 192 Codex General Standard for food additives

TZS 1335 Animal and vegetable fats and oils-Determination of Copper, iron and nickel content-graphite furnace atomic absorption

TZS 268 General atomic absorption spectrophotometric method for determination of lead in food stuffs.

TZS 76 Methods for determination of arsenic content.

TZS 109 Food processing units - Code of hygiene – General

TZS 111 Bakery and biscuits manufacturing units – Code of hygiene

TZS 538 Packaging and labeling of foods

TZS 118 Microbiology of food and animal feeding stuffs – Horizontal method for enumeration of micro-organisms - Colony count technique at 30°C

TZS 122 Microbiology of food and feeding stuffs – Horizontal method for the detection of salmonella spp

TZS 125 Microbiology of food and animal feeding stuffs – Horizontal method for enumeration of coagulase – Positive staphylococci staphylococcus aureus and other species)

TZS 131 Microbiology -General guidance for enumeration of yeast and moulds - Colony count technique at 25°C

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

TZS 102 Bread – Specification

3.0 Terms and definitions

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

3.1 buns

is a small sweet or unsweetened bread of various shapes but usually with a round top and flat bottom made from basic ingredients which include wheat flour, shortening, sugar, edible common salt, baker's yeast, potable water with/without any other optional ingredients.

4.0 Requirements

4.1 General requirements

The buns may be baked in round, elliptical or in any other shape as agreed to between the purchaser and the vendor.

4.1.1 Buns shall be smooth in appearance and shall have golden to light brown colour.

4.1.2 The buns shall be free from unmixed lump of dough with small grains uniformly distributed throughout.

4.1.3 The product shall have no hollow space between the crust and the crumb.

4.1.4 The flavor shall be characteristic of fresh, well-baked buns and shall be free from any bitterness or any other objectionable taste.

4.1.5 Buns shall be free from mould and rope development.

NOTE – The appearance, taste and odour shall be determined by visual inspection, and by organoleptic tests.

4.2 Ingredients

All ingredients applied in buns manufacture shall be of food grade quality and conform to the relevant Tanzania Standard specifications, where available and other materials shall be free from foreign matter, insect infestation and objectionable flavours and odours

4.2.1 Essential ingredients

The following are essential ingredients used in the manufacture of buns:-

Wheat flour, Baker's yeast, Edible common salt, Sugar, Fat or shortening and potable water.

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 where available may be added to the bun dough:

- a) Milk and milk products
- b) Glazed cherries, raisins and nuts
- c) Honey
- d) Dry fruits
- e) Dextrose monohydrate
- f) Malt products
- g) Edible starches

- h) Edible oilseeds flour, oilseeds isolates and oilseed concentrates
- i) Sugar
- j) Liquid glucose
- k) Vitamins
- l) fungal enzyme (protease and diastase)
- m) Lysine hydrochloride
- n) Glyceryl monostearate
- o) Casein or gluten
- p) Minerals
- q) Egg solids
- r) Flavouring essences

4.3 Specific requirements

Buns shall comply with the compositional requirements given in Table 1.

Table 1 – Compositional requirements for buns

S/N	Parameters	Requirements	Methods of tests
1	Moisture content, %, max.	40	TZS 102
2	pH of aqueous extract	5-6	
3	Acid insoluble ash, % by mass, (on dry basis), max.	0.1	
4	Crude fibre content, % by mass (on dry basis), max.	0.5	

4.4 Food additives

Only the food additives permitted by CODEX STAN 192 in the manufacture of buns may be used without exceeding the limits.

5.0 Hygiene

5.1 The buns shall be prepared and packaged in premises built and maintained under hygienic condition in accordance with TZS 109 and TZS 111(see clause 2)

5.2 Buns shall be free from pathogenic organisms and shall comply with microbiological limits in Table 2

Table 2 – Microbiological limits for buns

S/No	Types of micro-organism	Limits	Test methods
1	Yeast and mould count (cfu per g, max).	10 ²	TZS 131
2	<i>E.coli</i> MPN in 1g	absent	TZS731
3	Salmonella in 25g	absent	TZS122

6.0 Contaminants

The buns shall comply with the heavy metal contaminants limits stipulated in Table 3.

Table 3. Requirements for metallic contaminants in buns

S/N	Metallic contaminant	Maximum limits(mg/kg)	Test method
1	Lead (Pb)	0.5	TZS 268
2	Copper (Cu)	2.0	TZS 1335
3	Arsenic (Ar)	1.0	TZS 76

7.0 Sampling and method of test

7.1 Sampling

Sampling of buns shall be done in accordance with TZS 102.

7.2 Test method

Test shall be carried out as prescribed in clauses 4.3, 5.2 and 6 and in the appropriate appendices specified in table 1, 2 and 3.

8.0 Packaging, Marking and labelling

8.1 Packaging

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

8.2 Marking and Labelling

8.2.1 Labelling of buns 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 pack of buns on the outer side of the wrapper; printing ink if any, shall be non-toxic and non-transferable:

- i) Name of the product,
- 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.

8.2.2 The language on the label shall be “Kiswahili” or Kiswahili and English. A second language may be used depending on the designated market.

8.3 The packages of the buns 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.

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