DRAFT TANZANIA STANDARD

Petroleum jelly for cosmetics industry – Specification, Part 2: marketed petroleum jelly products ready for use as a body ointment

TANZANIA BUREAU OF STANDARDS

0 Foreword

This draft Tanzania standard is being prepared by the Cosmetics and Creameries Technical Committee, under the supervision of Chemicals Divisional Standards Committee and it is in accordance with the procedures of the Bureau.

This draft Tanzania standard is the revision of TZS 318 (part 2):1999 petroleum jelly for cosmetics industry – Specification, part 2: marketed petroleum jelly products ready for use as a body ointment.

This draft Tanzania Standard applies to such cosmetic products made up of not less than 90% petroleum jelly as a major component, whether perfumed or containing an emulsifier.

In reporting the result of a test or analysis made in accordance with this Tanzania Standard; if the final value, calculated or observed is to be rounded off, it shall be done in accordance with TZS 4.

In the preparation of this Tanzania Standard assistance was derived from IS 4887-2006 Specification for petroleum jelly for cosmetic industry published by Indian Standards Institution.

1 Scope

This draft Tanzania Standard prescribes the requirements for marketed petroleum jelly products ready for use as body ointment.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

2.1 TZS 638 (Part 1) /EAS 377 (Part 1) Cosmetics and cosmetic products — Part 1: List of substances prohibited in cosmetic products.

2.2 TZS 638 (Part 2) /EAS 377 (Part 2) Cosmetic and cosmetic products — Part 2: List of substances which cosmetic products must not contain except subject to the restrictions laid down.

2.3 TZS 638 (Part 3): /EAS 377(Part 3) Cosmetics and cosmetic products — Part 3: List of colorants allowed in cosmetic products.

2.4 TZS 638 (Part 4): /EAS 377 (Part 4): Cosmetics and cosmetics products — Part 4: List of preservatives allowed in cosmetic products.

2.5 TZS 638 (Part 5) /EAS 377 (Part 5) Cosmetics and cosmetic products — Part 5: Use of UV filters in cosmetic products.

2.6 TZS 318 (Part 1) Petroleum jelly for cosmetic industry – Specification

2.7 TZS 314 Cosmetics and toiletries products – Methods of sampling

3 Requirements

3.1 The petroleum jelly shall comply to the specifications laid down in TZS 318 (Part 1).

3.2 Any emulsifier when added shall be of a maximum content of 10% (m/m).

3.3 All ingredients used including dyes, pigment and colours shall conform to TZS 638 (all Parts) /EAS 377(all Parts) Cosmetics and cosmetic products.

3.4 Total bacterial count of the product shall not exceed 300 microbes per gram. The method of analysis is as prescribed in the annex A.

4 Packing and marking

4.1 Packing

The petroleum jelly product shall be packed in suitable air-tight containers which shall not cause any contamination or react with the product.

4.2 Marking

The packages shall be securely closed, legibly and indelibly marked in Kiswahili and English, and any other language as agreed between the manufacturer and supplier with the following information:

a) name of the product;

b) mass of the product;

c) name and address of the manufacturer;

d) batch number

e) name of principle ingredients it used, apart from petroleum jelly e.g. "contains lanolin", "phenol etc

f) country of origin

g) expiry date

h) the instructions for storage condition

i) date of manufacture

5 Sampling

For the purpose of deciding whether petroleum jelly product conforms to the requirements of this Tanzania Standard, representative samples shall be collected for test primarily from the factory and also from anywhere else following the procedure of random selection in accordance with TZS 314. The containers shall only be opened during testing.

ANNEX A

Microbiological analysis of petroleum jelly products

A.1 Outline of the method

The test consists of plating a known dilution of the sample on any digest agar medium (Soya bean casein is recommended) suitable for total count of aerobic bacteria and fungi after incubating them for a specified period to permit the development of visual colonies for counting results.

NOTE: Take precaution in ascertaining that only fresh sample from carefully sealed containers that had not been opened before, are used for this test. This is very necessary for obtaining accurate results.

A.2 Apparatus

A.2.1 Tubes

These shall be made of resistant glass, provided with closely fitting metal cap.

A.2.2 autoclaves

These shall be of sufficient size. They shall keep uniform temperature within the chamber up to and including the sterilizing temperature of 122°C. They shall be equipped with an accurate thermometer, located so as to register the minimum temperature within the sterilizing chamber, a pressure gauge and properly adjusted safety valves.

A.2.3 Petri dishes

The dishes will have a diameter of 100 mm and depth of 15 mm. The bottom of the dishes shall be free from the bubbles and scratches and shall be flat so that the medium is of uniform thickness throughout the plate.

A.2.4 Colony counter

An approved counting aid, such as Quebec colony counter shall be used. If such counter is not available, counting may be done with a lens giving a magnification of 1.5 diameter. In order to ensure uniformity of conditions during counting, illumination equivalent to that provided by the Quebec colony counter shall be employed.

A.3 Media and buffer

A.3.1 Soya bean casein digest agar medium

Dissolve 15 g of pancreatic digest of casein, 5 g of papaic digest of soyabean meal, and 5 g of sodium chloride in 100 ml of distilled water contained in a 2-litre beaker by heating in a water bath. Add 15 g of powdered agar and continue boiling until the agar is completely digested. Adjust the pH to 7.5 with sodium

hydroxide solution. Distribute in 20 ml quantities, close the tubes with metal caps and autoclave to 122°C for 20 minutes. After autoclaving, store the tubes in a cool place and use them within 3 weeks.

A.3.2 Stock solution pH 7.2 phosphate buffer

Dissolve 34 g of monobasic potassium phosphate in about 500 ml of water contained in a 1000 ml volumetric flask. Adjust the pH to 7.2°C ± 0.1°C by addition of sodium hydroxide **(4%).** Add water to the volume and mix. Sterilize at 122°C for 20 minutes. Store under refrigeration.

A.4 Sterilization of apparatus

A.4.1 Tubes

These shall be sterilized in the autoclave at 122°C and 1.05 kg/cm^2 pressure for 20 minutes or in a hot air oven at 160°C for one hour.

A.4.2 Petri dishes

These shall be packed in drums and autoclaved at 122°C and 1.85 kg/cm^2 pressure for 20 minutes or individually wrapped in kraft paper and sterilized in hot air oven at 160°C for one hour.

A.4.3 Pipettes

These shall be placed in pipette cones (copper, stainless steel or aluminium) after plugging the broader a, with cotton and sterilized in the autoclave at 122°C and 1.05 kg/cm^2 pressure for 20 minutes or at 160°C one hour in hot air oven.

A.5 Procedure

A.5.1 Melt sufficient number of soyabean casein digest agar medium tubes in hot water-bath and transfer while hot into a constant temperature water-bath at 48°C ±2°C.

A.5.2 Weigh and transfer aseptically 1 g of the sample to conical flask containing sterile 50 ml or any suitable dilution factors of dilute buffer at pH 7.2. Shake well, pipette out in 1 ml portions into three sterile petri dish Pour melted and cooled (at 45°C) soya bean casein digest agar medium over it, and rotate the plate to thoroughly. Incubate the plate at 32°C for 72 hours in an inverted position.

A.5.3 Expression of results

Get the average number of colonies on soya bean casein digest agar medium plate and determine the number of micro-organisms per gram of the sample. If no colony is recovered from any of the plate it can be stated less micro-organisms per gram.