



AFD 12 (537) P3 Rev. TZS 558:2015

## DRAFT TANZANIA STANDARD

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### Sugarcane juice - Specification

FOR STAKEHOLDERS' COMMENTS ONLY

TANZANIA BUREAU OF STANDARDS

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## 0. Foreword

Sugarcane juice is obtained by pressing sugarcane and is consumed as a beverage in many places. The juice is rich in sugar and is a source of energy.

This Tanzania standard was prepared in order to ensure that sugarcane juice prepared in the country and imported is safe and of good quality.

In reporting the results of tests or analysis made in accordance with this 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 prescribes requirements, methods of sampling and test for sugarcane juice obtained from sugarcane plant *Saccharum officinarum* L intended for direct human consumption.

## 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.

*TZS 4: –Rounding off numerical values*

*TZS 47:2019/EAS 916:2019 spices and condiments – Ginger (Whole and Ground)– Specification*

*TZS 113: 2015 – Code of hygienic practice for processed fruit and vegetable products.*

*Codex Stan 192 Permitted Food Additives-Schedule*

*TZS 118 - Foodstuffs –General Guidance for the Enumeration of microorganisms-Colony Count Technique at 30°C*

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

*TZS 163 -Fruits and Vegetables –Sampling*

*TZS 268:1986 –Determination of lead in food and food stuffs*

*TZS 538 –Packaging and Labeling of Foods*

*TZS 731 – Microbiology of food and feeding stuffs-Horizontal method for detection and enumeration of presumptive Escherichia coli.*

*TZS 1491 - Fruits and Vegetables – Determination of pH*

*TZS 1492 - Fruits and Vegetables – Determination of tin content*

*TZS 1496 - Fruits and Vegetables – Determination of soluble solids.*

*TZS 1502 - Fruits and Vegetables – Determination of Arsenic content*

### 3 Terms and definitions

For purposes of this Tanzania standard the following definitions shall apply:

**3.1 sugarcane juice** – The unfermented but fermentable juice extracted from sugarcane *Saccharum officinarum* L by crushing and intended for human consumption.

### 4 Requirements

**4.1 Description** – Sugarcane juice shall be obtained from fresh, juicy and full mature sugarcane free from visible pest and pest attack or any other blemish. The juice shall have characteristic colour, taste and aroma. The juice shall show no signs of fermentation.

#### 4.2 Ingredients and raw materials

##### 4.2.1 Essential raw materials

Fresh sugarcane stalk harvested

##### 4.2.2 Optional ingredients

Any permissible natural flavour may be used under GMP but not limited to the following

- Ginger conforms to TZS 47:2019
- Fresh Lime/lemon

#### 4.3 Chemical requirements

Sugarcane juice shall conform to chemical requirements given in Table 1

**TABLE 1 – Chemical requirements for sugarcane juice**

Characteristic	Requirements	Method of test (See clause 2)
Total Soluble solids (brix) at 20°C %m/m	14-25	TZS 1496
pH	4.0 -5.6	TZS 1491

#### 4.4 Physical requirements

The sugarcane juice shall be free from peels and any hard parts

#### 4.5 Organoleptic properties

The sugarcane juice shall be of taste, odour and colour characteristic of sugarcane.

### 5. Contaminants

#### 5.1 Metal contaminants

Sugarcane juice shall not contain any metal contaminants in excess of the quantities specified in Table 2.

**Table 2 – Limit for metal contaminants in sugarcane juice**

Characteristics	Maximum (mg/kg)	Method of test (See clause 2)
Arsenic (As)	0.2	TZS 1502
Tin (Sn)	250	TZS 1492
Lead (Pb)	0.1	TZS 268

**5.2 Pesticide residues-** The maximum allowable pesticide residue limits in sugarcane juice shall be as prescribed in Codex standard.

### 6. Food additive

Food additives may be used as prescribed in Codex Stan 192 (See clause 2)

### 7 Hygiene

**7.1** Sugarcane juice shall be prepared under hygienic conditions in accordance with TZS 113 (see clause 2).

### 7.2 Microbiological limits

Sugarcane juice shall be free from pathogenic micro-organisms and shall comply with the microbiological limits provided in Table 3.

**Table 3 — Microbiological limits for sugarcane juice**

SNo	Type of micro-organism	Requirements	Method of test (See clause2)
1	Total viable counts, cfu/ml, max.	10	TZS 118
2	Yeasts and moulds, cfu/ml	absent	TZS131
4	<i>Escherichia coli</i> , MPN/ml	absent	TZS 731

### 8 Methods of sampling and test

**8.1** For the purpose of this standard sampling of sugarcane juice shall be done in accordance with TZS 163 (see clause 2)

**8.2** The samples of sugarcane juice shall also be tested for ascertaining conformity of the product to the requirements of each specification by the methods described in the respective standards provided under the relevant Tables 1, 2 and 3 of this Standard.

### 9 Packing, marking and labeling

#### 9.1 Packing

**9.1.1** Sugarcane juice shall be packed in suitable food grade containers.

**9.1.2** The headspace shall not be more than 10% of the fill.

#### 9.2 Marking and labelling

**9.2.1** In addition to TZS 538 (See clause 2), Sugarcane juice shall also be marked and labeled with the following particulars:

- a) Name of product shall be “sugarcane juice”.
- b) Name, physical and postal address of manufacturer
- c) Country of origin
- d) Date of manufacture and expiry date
- e) List of ingredients,
- f) Net content
- g) Storage condition
- h) Batch number in code or in clear.
- i) Brand name Trade mark if any

**9.2.2** The containers may also be marked with TBS certification mark.

**NOTE – The use of the TBS certification mark is governed by the provisions of the Standards Act. Details of conditions under which a license for the use of TBS certification mark may be granted to manufacturers may be obtained from TBS.**

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