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DRAFT TANZANIA STANDARD

Date paste — Specification

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TANZANIA BUREAU OF STANDARDS

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0 Foreword

This Tanzania Standard was published under the authority of the Board of Directors of Tanzania Bureau of Standards.

Tanzania Bureau of Standards (TBS) is the statutory national standards body for Tanzania established by the Standards Act Cap. 130.

Tanzania Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. The Technical Committees work under the supervision of Divisional (sectoral) Committees. The Standards are developed in accordance with the Guide and Procedure for Development of Tanzania Standards and TZS 0, *Guide for presentation of Tanzania Standards*.

Tanzania Standards are subject to review, to keep pace with science and technological advances. Users of the Tanzania Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

This Tanzania Standard was developed under the supervision of Agriculture and Food Divisional Standards Committee [AFDC]. The Technical Committee responsible for the standard is AFDC 12, Processed fruits and vegetables products

The reporting of 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, shall be done in accordance with TZS 4.

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Date paste — Specification

1. Scope

This Tanzania standard specifies the requirements, sampling and test methods for date paste prepared from fruits of the date palm (*Phoenix dactylifera*) intended for 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

CXS 193, General standard for contaminants and toxins in food and feed

TZS 113, *Processed fruits and vegetables – Code of hygiene* TZS 118, *Food Stuff-General guidance for enumeration of microorganisms –Colony count technique at 30°C*

TZS 119, *Microbiology of food and animal feeding stuffs - Horizontal method for detection and enumeration of coliforms - Most probable number technique*

TZS 125 - Part 1 /ISO 6888-1:1999, *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 131, *Microbiology – General guidance for enumeration of yeast and mould –Colony count technique at 25 °C*.

TZS 538, *Packaging and labelling of foods*

TZS 1316/ ISO 928:1997, *Spices and Condiments - Determination of total ash*

TZS 1318/ ISO 939:1980, *Spice and condiments - Determination of moisture content - entrainment method*

TZS 1503, *Fruits and Vegetables – Determination of Ash Insoluble in Hydrochloric Acid*

3 Terms and definitions

For the purpose of this standard, the following definitions shall apply.

3.1
date paste

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thick, homogenous, semi solid food product prepared from blending fruits of the date palm (*Phoenix dactylifera*) that are sound, consistent in colour, harvested at the appropriate stage of maturity, washed, pitted and capped.

3.2
parthenocarpic dates
dates produced without pollination, characterized by thin flesh, immature characteristics and absence of pits.

3.3
unripe dates
dates that are light in weight, pale in colour, with shrivelled or little flesh and rubbery in texture.

4 Requirements

4.1 General requirements

4.1.1 Dates used for making date paste shall comply with TZS 1938 and shall be free from:

a) diseases and contain no parthenocarpic or unripe fruits;

b) insects or insect fragments, eggs, larvae or frass;

c) dirt and foreign matter.

4.1.2 Date paste:

a) shall be soft, consistent in colour and texture, free of blackness or dryness and no alteration in smell or flavor;

b) shall contain no whole, broken pits, stalks or extraneous fragments;

c) shall be free of fermentation and mould; and

d) may be made from a single variety of dates or a blend of several varieties, provided to specify those varieties (on the label)

4.2 Specific requirements

Date paste shall comply to the specific requirements given in Table 1 when tested in accordance with the test methods therein.

Table 1 — Specific requirements for date paste

S/No	Parameter	Requirement	Test method
i.	Moisture content, % by mass, max.	20	TZS 1318
ii.	Total ash content, % mass by mass, max	1.2	TZS 1316
iii.	Acid insoluble ash content, % mass by mass, max	0.1	TZS 1503

5 Food additives

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No additives are allowed in the products covered by this standard.

6. Hygiene

6.1 Date paste shall be processed in premises and an environment that is hygienically maintained and shall be handled in accordance with the requirements stipulated in TZS 109 and TZS 113.

6.2 Date paste shall be handled in conditions that will maintain the safety and quality during transportation, storage and distribution up to and including the time of final sale.

6.4 Date paste shall conform to the microbiological limit specified in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Microbiological limit for date paste

SNo	Microorganism	Limit	Test method
i.	Total plate count, cfu/g, max.	10^3	TZS 118
ii.	Coliforms, cfu/g, max.	Absent	TZS 119
iii.	Yeast and moulds, cfu/g, max	10^2	TZS 131
iv.	*Staphylococcus aureus*, in 1 g	Absent	TZS 125

7 Contaminants

7.1 Heavy metal

Date paste shall not contain heavy metal contaminants above the levels specified under CXS 193.

7.2 Pesticide residues

Date paste shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this product.

8 Sampling and tests method

8.1 Sampling

Sampling of date paste shall be done in accordance with TZS 163.

8.2 Test methods

Date paste shall be tested in accordance with test methods described in this Tanzania standard.

9 Packaging, marking and labelling

9.1 Packaging

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Date paste shall be packaged in containers made from food grade material and sealed in a manner that will safeguard the hygienic, safety, nutritional and organoleptic properties of the product.

9.2 Marking and labelling

In addition to the requirements specified under TZS 538, each container of date paste shall be labelled legibly and indelibly with the following information:

a) The name of the product as “Date paste” including the name of variety and, if more than one variety of date has been used, the name of each variety shall be declared;

b) Name and address of the manufacturer;

c) Batch or code number;

d) Country of origin;

e) List of ingredients in descending order;

f) Brand or trade name;

g) Date of packing;

h) Expiry date;

i) The net content;

j) Storage conditions; and

k) Instructions for use

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Bibliography

CXS 314R-2013, *Regional standard for date paste (near east)* published by the Codex Alimentarius Commission.

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