

DRAFT TANZANIA STANDARD

**Pre-cooked semi-dried sweet potato chips (matobolwa)-
Specification**

Draft Standard for Stakeholders' Comments



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0. Foreword

0.1 Pre-cooked semi-dried sweet potato chips is a product obtained from sweet potato cured to obtain the desired sugar content, heated, sliced to a desired thickness and semi-dried. The demand for the product is increasing thus the need to ensure the safety and quality of the products produced and / or marketed in Tanzania.

0.2 In reporting the result of a test 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 the requirements, methods of sampling and testing for pre-cooked semi-dried sweet potato chips (Matobolwa) 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

TZS 109, Food Processing units- Code of hygiene

TZS 122-1:2018/ISO 6579-1: 2017 - Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of *Salmonella*- Part 1: Detection of *Salmonella* spp.

CODEX STAN 193, *Codex general standard for contaminants and toxins in food and feed*

TZS 538:2015 (EAS 38:2014) - Labelling of pre-packaged foods — General requirements

TZS 731: 2018/ ISO 7251: 2006- Microbiology of food and animal feeding stuffs- Horizontal method for the detection and enumeration of presumptive *Escherichia coli*- Most probable number technique

TZS 960:2007/ISO 3593:1981, Starch - Determination of ash

TZS 961:2007/ISO 1666:1996, Starch- Determination of moisture content - Oven-drying method

1276: 2012 /EAS 771, Fresh sweet potatoes – Specification

TZS 2044:2017/ISO 5985:2002 Animal feeding stuffs – Determination of ash insoluble in hydrochloric

ISO 24333, *Cereals and cereal products — Sampling*

TZS 2426-1: 2020/ ISO 21527-1: 2008- 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 2565:2019 Bio fortified Sweet Potato –Specification

3 Terms and definitions

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

3.1

pre-cooked semi-dried sweet potato chips (Matobolwa)

pieces of sweet potatoes obtained by slicing or chipping peeled pre-cooked sweet potatoes followed by drying with or without additional processing

3.2

food grade material

material that will not transfer non-food chemicals into the food and contains no chemicals which would be hazardous to human health

3.3

foreign matter

organic and inorganic materials (such as sand, soil, glass) other than extraneous matter in the semi-dried chips

3.4

extraneous matter

organic matter of sweet potato origin other than semi-dried sweet potato chips

4 Requirements

4.1 General requirements

4.1.1 The raw material shall be fresh sweet potatoes that comply with the requirements of TZS 1276 and TZS 2565.

4.1.2 Pre-cooked semi-dried sweet potato chips shall be safe and suitable for human consumption and shall conform to the following requirements:

- aroma- shall be characteristic of the product;
- texture shall be gummy and soft;
- shall have sweet taste;
- the colour of the chips shall be characteristic of the variety; and
- shall be free from extraneous and foreign matter.

4.2 Specific requirements

Pre-cooked semi-dried sweet potato chips shall conform to the compositional requirements in Table 1

Table 1 — Compositional requirements for pre-cooked semi-dried sweet potato chips

S/NO	Parameter	Requirement, by mass, %, max	Method of test
1	Moisture content,	30	TZS 961
2	Total ash on dry matter basis.	3	TZS 960
3	Acid insoluble ash, on dry matter basis,	0.15	TZS 2044
4	Crude fibre on dry matter basis	2	ISO 5498

5 Contaminants

5.1 Other contaminants

Pre-cooked semi-dried sweet potato chips shall conform to those maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193).

5.2 Pesticide residues

Pre-cooked semi-dried sweet potato chips shall conform to those maximum residue limits for pesticides established by the Codex Alimentarius Commission for this product.

6 Hygiene

6.1 The product covered by the provisions of this standard shall be processed, packaged, stored and transported under hygienic conditions conforming to TZS 109.

6.2 Pre-cooked-semi-dried sweet potato chips shall conform to the requirements for microbiological limits in Table 2.

Table 2 — Microbiological limits for pre-cooked -semi-dried sweet potato chips

S/NO	Micro organisms	Requirement	Method of test
1	<i>Escherichia coli</i> cfu/g,	Absent	TZS 731
2	<i>Salmonella</i> , per 25 g,	Absent	TZS 122
3	Yeasts and moulds, cfu/g, max.	10 ⁴	TZS 2426-1

7 Sampling and test

7.1 Sampling

Sampling of Pre-cooked semi-dried sweet potato chips shall be done according to ISO 24333.

7.2 Test

Testing of Pre-cooked semi-dried sweet potato chips shall be done according to test methods prescribed in Table 1 and 2 of this standard.

8 Weights and measures

Pre-cooked-semi-dried sweet potato chips shall be packaged in accordance with the weights and measures requirements in the destination country.

9 Packing, marking and labelling

9.1 Packing

Pre-cooked semi-dried sweet potato chips shall be packed in suitable food grade materials

9.2 Marking and labelling

In addition to the requirements of TZS 538; the following labelling requirements shall apply and shall be legibly and indelibly marked.

- a) name of the product to be shown on the label shall be "Pre-cooked semi-dried sweet potato chips 'matobolwa'";
- b) name and location address of the manufacturer or packer shall be declared;
- c) country of origin of the product;
- d) batch number
- e) net weight
- f) best before date;
- g) date of manufacture;
- h) the words "Human food";
- i) storage conditions such "store in cool dry place"; away from contaminants; and
- j) declaration stating "salted" or "unsalted".

9.3 When labelling non-retail packages, information for non-retail packages shall either be given on the packages or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the package.

9.4 The container may also be marked with TBS Quality Mark.

NOTE: The TBS Standards Mark of Quality may be used by the manufacturers only under license from TBS. Particulars of conditions under which the license are granted may be obtained from TBS

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