



AFDC 15 (770) DTZS

DRAFT TANZANIA STANDARD

Frozen pizza – Specification

Draft Standard for public comments only

TANZANIA BUREAU OF STANDARDS

0 Foreword

Frozen pizza is a ready to bake pizza maintained in frozen state traded in the country.

This Tanzania Standard is being prepared to ensure the safety and quality of frozen pizza produced and/or traded in the country.

In the preparation of this Tanzania standard, assistance was drawn from local manufacturers

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 Scope

This Tanzania Standard specifies requirements, sampling and methods of test for frozen pizza intended for human consumption.

2 Normative references

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

TZS 109, Food processing units - Code of hygiene - General

TZS 111, Bakery units – Code of hygiene

TZS 118-1/ISO 4833-1, Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30 °C by the pour plate technique

CODEX STAN 192, Codex General Standard for foods additives.

CODEX STAN 193, Codex General Standard for Contaminants and Toxins in foods

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

TZS 125-1/ISO 6888-1, 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 538/EAS 38, Labelling of pre-packaged foods — General requirements

TZS 730-1/ISO 16649 – 1, Microbiology of the food chain- Horizontal method for the enumeration of beta-glucuronidase-positive *Escherichia coli*- Part 1: Colony-count technique at 44 degrees C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide

TZS 2426-2/ISO 21527-2, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 2: Colony count technique in products with water activity less than or equal to 0.95

TZS 2752: Bakery products - methods of analysis

TZS 2753: Bakery products - methods of sampling

3 Terms and definitions

For the purpose of this Tanzania Standard, the following terms and definitions shall apply

3.1 frozen pizza

Frozen dish typically made of flat leavened wheat-based dough spread with a savory mixture usually including pizza sauce, cheese and other toppings ready for baking.

3.2 pizza sauce

A layer of either raw tomato pieces or sauce of cooked tomato with spices or any other sauce used in topping during pizza making process.

3.3 food grade packaging material

Packaging material made of substances, which are safe and suitable for their intended use, and safeguards the hygienic, nutritional, technological and organoleptic quality of the product.

4 Requirements

4.1 General requirements

The frozen pizza shall

- have a characteristic fresh and pleasant odor.
- be free of foreign matters and impurities.
- be free from fungus phenomenon
- not have rancid odor.
- be flat with uniform size
- be maintained at frozen state
- be made from half cooked pizza base

4.2 Essential ingredients

The following essential ingredients shall be used in the preparation of frozen pizza and shall comply with the relevant Tanzania standards.

- Wheat flour
- baking yeast
- portable Water
- edible fats/ oil
- Sugar
- salt
- cheese
- pizza sauce

4.3 Optional ingredients

In addition to the essential ingredients in 4.2, the following but not limited to optional ingredients may be used in the preparation of frozen pizza and shall conform to the relevant Tanzania standard:

- Meat and meat products
- Vegetables
- chocolates
- coconut cream/milk
- gluten;
- milk and milk products;
- fruits and fruit products;
- egg and egg products;
- spices;
- honey and sugar products;

4.4 specific requirements

Frozen pizza shall comply with the specific requirements stipulated in Table 1

Table 1 — Specific requirements for frozen pizza

S/N	Characteristics	Requirements	Test method
1	Total ash, %, m/m on dry basis, max.	2.5	Insert the test methods
2	Acid insoluble ash %, m/m max	0.2	
3	Acidity of extracted oil (as oleic acid), % by mass, max.	1.0	

5 Food additives

Food additives used in the preparation of frozen pizza shall comply with Codex Stan 192.

6 Hygiene

6.1 Frozen pizza shall be prepared under Good Hygienic Practices as stipulated in TZS 109 and TZS 111 (see clause 2).

6.2 When tested by appropriate methods of sampling and test, frozen pizza shall comply with the microbiological limits given in Table 2.

Table 2 - Microbial limit for frozen pizza

S/N	Characteristic	Maximum limit	Methods of test
1	Total plate count cfu/g	10 ³	TZS 118-1
2	Yeast and mould cfu/g	10 ²	TZS 2426-2
3	<i>Salmonella spp</i> cfu/25 g	absent	TZS 122-1
4	<i>E. coli</i> cfu/g	absent	TZS 730-1
5	<i>S. aureus</i> cfu/g	absent	TZS 125-1

7 Contaminants

Heavy metal

Presence of heavy metal shall conform to the limits set in appropriate sections of CODEX STAN 193 (see clause 2).

8 Sampling and methods of test

8.1 Sampling

Frozen pizza shall be sampled in accordance with Tanzania Standard TZS 2753.

8.2 Method of tests

Frozen pizza shall be tested in accordance with methods described in this Tanzania Standard.

9 Packing, marking and labelling

9.1 Packing

Frozen pizza shall be packed in food grade packaging material that do not affect the quality and safety of the product.

9.2 Marking and labelling

9.2.1 Labelling of Frozen pizza 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 container; printing ink if any shall be non-toxic and non-transferable

- a) Name of the product shall be frozen pizza
- b) Name, physical and postal address of the manufacturer;
- c) Batch or code number;
- d) Date of manufacture and expire date;
- e) Net weight
- f) Country of origin;
- g) List of ingredients;
- h) cooking instructions (temperature and time).
- i) Storage conditions, and
- j) Trade name or brand, if any.

9.2.2 The containers shall be marked with the TBS Standards Mark of Quality.

NOTE - The TBS Standards Mark of Quality shall be used by the manufacturers only under licence from TBS. Particulars of conditions under which the licences are granted, may be obtained from TBS.