



**AFDC 15 (768) DTZS**

**DRAFT TANZANIA STANDARD**

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**Visheti – Specification**

*Draft Standard for public comments only*

**TANZANIA BUREAU OF STANDARDS**

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## 0 Foreword

*Visheti* are confectionery crunchy products made from deep fried pieces of chemically leavened wheat dough with or without sugar coating ranging from soft to hard crunchy. The hard crunchy *Visheti* are also known as *vikokoto*. *Visheti* are commonly consumed as snacks.

This Tanzania Standard is being prepared to ensure the safety and quality of *Visheti* 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, methods of sampling and test for *Visheti* 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: 2018/ISO 4833-1: 2013, Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30 °C by the pour plate technique

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.

CODEX STAN 192, Codex General Standard for foods additives.

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

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 °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

### 3 Terms and definitions

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

#### 3.1 *Visheti*

A confectionery crunchy product made from deep fried pieces of chemically leavened wheat dough with or without sugar coating.

#### 3.2 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

##### 4.1.1 The product shall

- be well cooked with no signs of under cooking or over cooking.
- have the uniform size and shape,
- have typical characteristics flavour and aroma
- be crunchy texture
- be light to golden brown colour
- be free from any evidence of rancidity or other objectionable tastes, insect or fungus, mould infestation and
- be free from foreign matter and impurities.

##### 4.1.2 Essential ingredients

The following essential ingredients shall be used in the preparation of *Visheti* and shall comply with the relevant Tanzania standards;

- Wheat flour
- baking powder
- Water
- edible fats/ oil
- Sugar

##### 4.1.3 Optional ingredients

In addition to the essential ingredients in 4.1.2, the following but not limited to optional ingredients may be used in the preparation of *visheti* and shall conform to the relevant Tanzania standard:

- coconut cream/milk
- milk and milk products;
- flavours
- spices;
- salt

## 4.2 specific requirements

*Visheti* shall comply with the specific requirements stipulated in Table 1

**Table 1 — Specific requirements for *visheti***

S/N	Characteristics	Requirements	Test method
1	Moisture content, %, max.	8	TZS 2752
2	Acid value of extracted fat/oil, Max	1.0	
3	Peroxide value of extracted fat/oil, meq oxygen/kg fat, Max	10	
4	Acid insoluble ash %, m/m max	0.2	

## 5 Food additives

Food additives used in the preparation of *Visheti* shall comply with Codex Stan 192.

## 6 Hygiene

**6.1** *Visheti* 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, *Visheti* shall comply with the microbiological limits given in Table 2.

**Table 2 - Microbial limits for *Visheti***

Characteristic	Maximum limit	Methods of test (see clause 2)
Total plate count cfu/g	10 <sup>3</sup>	TZS 118-1
Yeast and mould cfu/g	10 <sup>2</sup>	TZS 2426-2
<i>Staphylococcus aureus</i>	absent	TZS 125-1
<i>E. coli</i> cfu/25g	absent	TZS 730-1

## 7 Contaminants

### Heavy metal

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

*Visheti* shall be sampled in accordance with Tanzania Standard TZS 2753.

### 8.2 Method of tests

*Visheti* shall be tested in accordance with methods described in this Tanzania Standard.

## **9 Packing, marking and labelling**

### **9.1 Packing**

*Visheti* 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 *Visheti* 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 *Visheti*
- b) Name, physical and postal address of the manufacturer;
- c) Batch or code number;
- d) Date of manufacture and expiry date;
- e) Net weight;
- f) Country of origin;
- g) List of ingredients;
- h) Storage conditions; and
- i) 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.