



AFDC 15 (772) DTZS

DRAFT TANZANIA STANDARD

Tambi snacks – Specification

Draft Standard for public comments only

TANZANIA BUREAU OF STANDARDS

0 Foreword

Tambi snacks are deep fried snacks made from gram chickpea flour dough with or without spices and other ingredients consumed and traded in the country.

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

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

- local manufacturers
- Indian standards IS 15271 (2003) Namkeen – specification, published by Indian Bureau of Standards (BIS).

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 *Tambi* snacks 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

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 °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 *Tambi* snacks

A crunchy and spicy deep fried strands made from gram chickpea flour dough.

3.2 Gram chickpea flour

Flour obtained from milling of either raw, roasted or extruded yellow dried gram seeds.

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

4.1.1 *Tambi* snacks shall

- have a characteristic fresh taste and pleasant flavour and odour.
- be crispy and homogeneous
- be free of foreign matters and impurities
- be free from insect or fungus and mould infestation
- be free from off flavour or rancid odour
- not bear any sign of significant burning or charring
- be strands in shape
- be yellow to golden brown colour

4.1.2 Essential ingredients

The following essential ingredients shall be used in the preparation of *Tambi* snacks and shall comply with the relevant Tanzania standards.

- gram chickpea flour
- baking powder
- portable Water
- edible fats/ oil

- salt

4.1.3 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 *Tambi* snacks and shall conform to the relevant Tanzania standard:

- gluten
- edible nuts
- spices

4.2 specific requirements

Tambi snacks shall comply with the specific requirements stipulated in Table 1

Table 1 — Specific requirements for *Tambi* snacks

S/N	Characteristics	Requirements	Test method
1	Moisture content, %, max.	5	TZS 2752
2	Acidity 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 *Tambi* snacks shall be in accordance with Codex Stan 192.

6 Hygiene

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

Table 2 - Microbial limits for *Tambi* snacks

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</i> spp 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

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

Tambi snacks shall be sampled in accordance with Tanzania Standard TZS 2753.

8.2 Method of tests

Tambi snacks shall be tested in accordance with methods described in this Tanzania Standard.

9 Packing, marking and labelling

9.1 Packing

Tambi snacks 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 *Tambi* snacks 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 *Tambi* snacks
- b) Name, physical and postal address of the manufacturer;
- c) Batch or code number;
- d) Date of manufacture and expire date;
- e) Net weight in SI Units;
- 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.