



AFDC 15(1930) DTZS REV. TZS 2771:2021

DRAFT TANZANIA STANDARD

Manda (Dough sheets) – specification

DRAFT STANDARD FOR PUBLIC COMMENTS ONLY

TANZANIA BUREAU OF STANDARDS

0 Foreword

manda (dough sheets) are frozen wheat flour products made from mixing of wheat flour, salt, oil and water into dough or semi sold which is then kneaded and flattened as flatbread. They are prepackaged, sealed, and frozen at a temperature ≤ -18 °C.

In preparation of this Tanzania Standard assistance was derived from:

- a) Local manufacturers
- b) TZS 2414:2011 Paratha (chapatti) – Specification

In reporting the result of 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 prescribes safety and quality requirements, sampling and tests method for Manda (dough sheets) intended for further processing to render it suitable 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;

Codex Stan 192 *General standard for food additives*

TZS 4 *Rounding off numerical values*

TZS 109 *Code of hygiene for food processing units – General*

TZS 111 *bakery units- code of practices.*

TZS 122-2/ISO/TS 6579-2 *Microbiology of food and animal feed — horizontal method for the detection, enumeration and serotyping of Salmonella — Part 2: Enumeration by a miniaturized most probable number technique.*

TZS 132/EAS 35 *Fortified food grade salt — Specification*

TZS 331/EAS 901 *Cereals – Milled products – Method of test*

TZS 439 -1/ EAS: 1 *Wheat flour – Specification*

TZS 439 -2/ EAS: 767 *Fortified wheat flour – specification*

TZS 538/EAS 38 *Labelling of pre-packaged foods — General requirements*

TZS 730 - 2)/(1st Ed) ISO 16649-2: *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of -b-glucuronidase-positive Escherichia coli – Part 2 – Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl-b-D-glucuronide*

TZS 789:/EAS 12: *Potable water — Specification*

TZS 2426-1/ISO 21527-1 *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 2753 *Bakery products - methods of sampling*

TZS 2752: *Bakery products - methods of analysis*

3 Terms and definitions

For the purpose of this Tanzania Standard the following terminology shall apply;

3.1 Manda (dough sheets)

Thin and delicate pastry made in different shapes for wrapping various fillings in the preparation of different products such as samosa, spring roll, shawarma, puff pastry, local pizza etc.

4. Requirements

4.1 General requirements

4.1.1 All ingredients for making Manda (dough sheets) shall be clean, sound, wholesome, free from foreign material and free from evidence of infestation

4.1.2 Manda (dough sheets) shall;

- have a uniform colour and appearance characteristic of the product
- be rolled out thinly and firm enough to support the weight of filling.
- be consistent in size and shape
- have a soft texture and be pliable
- be ready to fill the fillers and folded to give desired product.

4.2 Ingredients

4.1 Essential ingredients

Manda (dough sheets) shall consist of the following essential ingredients and shall comply with relevant Tanzania Standards

- a) Wheat flour comply with TZS 439 -1 and TZS 439-2
- b) Salt (Edible) comply with TZS 132
- d) Potable water comply with TZS 789

4.2 Optional ingredients

- a) Cooking vegetable oil, butter or margarine
- b) Spices

4.3 Specific requirements

Manda (dough sheets) shall comply with the following specific requirements as given in the Table 1.

Table 1: Requirements for Manda (dough sheets)

S/N	Characteristic	Requirement	Method of test
1	Moisture % m/m Max	45	TZS 331/EAS 901
2	Acid Insoluble ash % Max	0.1	
3	Acid value of extracted fat, Max	1	
4	Thickness of one (1) sheet in mm, min	0.6	Vanier caliper/ TZS 2752

5. Food additives

Manda (dough sheets) may be added with food additives in accordance with Codex Stan 192.

6 Hygiene

6.1 manda (dough sheets) shall be prepared, manufactured and packaged under hygienic conditions in accordance with TZS 109 and TZS 111

6.2 manda (dough sheets) shall be free from pathogenic organisms, substances originating from microorganisms or any other deleterious substances in amounts which may constitute a health hazard and shall comply with microbiological limits specified in Table 2.

Table 2: Microbiological limits for manda (dough sheets)

S/N	Characteristic	Limits	Method of test
1	<i>Salmonella</i> spp /25g,	Absent	TZS 122-2
2	<i>Escherichia coli</i> cfu/g	Absent	TZS 730 -2
3	Yeast and moulds cfu/g, max	10 ³	TZS 2426-1

7. Sampling and method of tests

7.1 Sampling

sampling shall be done in accordance with TZS 2753

7.2 Method of tests

The tests shall be carried out as given in tables 1 and 2.

8 Packing, marking and labelling

8.1 Packing

Manda (dough sheets) shall be wrapped in two food grade materials capable of maintaining the quality of the Manda (dough sheets). The wrapped discs shall be packaged in food grade materials as outer bag and frozen at $\leq -18^{\circ}\text{C}$.

8.2 Marking and labeling

8.2.1 Each pack shall be labeled in accordance with the requirements of the TZS 538/EAS 38 and the following particulars shall be clearly and indelibly marked on each container; printing ink if any shall be non-toxic and non-transferable:

- a) The name of the product shall be as per intended use,
- b) The name and address of the manufacturer;
- c) Batch or code number;
- d) Net mass in metric units;
- e) A list of ingredients
- f) Date of manufacture;
- g) Country of origin
- h) The wording “store frozen at $\leq -18^{\circ}\text{C}$ ”;
- i) Instructions for use/cooking instructions.
- j) Expiry date
- k) Instructions for disposal of used packages.

8.2.2 The containers may also be marked with the TBS Standards Mark of Quality.

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