



## DRAFT TANZANIA STANDARD

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### Mixed Nuts Butter – Specification

Draft for public comments

**TANZANIA BUREAU OF STANDARDS**

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## 0. Foreword

Mixed nuts butter is a cohesive, comminuted spread product prepared by grinding two or more different types of shelled raw or roasted nuts. Mixed nuts butter can be used in bakery industry or to give food and drinks such as smoothies, sandwiches and cereal, some added texture and nutty flavour.

Development of this Tanzania standard for mixed nuts butter will ensure the safety and quality of the product produced domestically, exported or imported into the country.

In the development of this standard, assistance was obtained from local manufacturers of mixed nut butter.

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.

## 1. Scope

This Tanzania Standard specifies requirements, sampling and test methods for mixed nuts butter derived from different types of nuts intended for human consumption.

## 2. Normative Reference

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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

CXS 192, *General standards for food additives*

CXS193, *General standard for contaminants and toxins in food and feed*

TZS 4, *Rounding off numerical values*

TZS 54, *Animal and Vegetable fats and oils – Sampling*

TZS 109, *Food processing and manufacturing units – Code of hygiene — General*

TZS 122, *Microbiology of food and feeding Stuffs – Horizontal method for the detection of Salmonella spp*

TZS 125, *Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) - Part 2: Technique using rabbit plasma fibrinogen agar medium*

TZS 538, *Packaging and labelling of foods*

TZS 731, *Microbiology of food and feeding Stuffs-Horizontal method for the detection and enumeration of presumptive Escherichia Coli – Most Probable Number Technique*

TZS 799, *Foodstuffs – Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products – High-performance liquid chromatographic method*

TZS 1326, *Animal and vegetable fats and oils – Determination of moisture and volatile matter*

TZS 1331, *Animal and vegetable fats and oils – Determination of acid value and acidity*

*TZS 2426-2 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 3136, Raw Mixed nut kernels – Specification*

*TZS 3420 - Oilseed Residues — Determination of Ash Insoluble in Hydrochloric Acid*

*TZS 3934, Butter-Determination of salt content*

### **3.Terms and definitions**

For the purpose of this document, the following terms and definitions below shall apply:

#### **3.1 mixed nuts butter**

cohesive, comminuted spread product prepared by grinding two or more different types of shelled raw or roasted nuts to which may be added ingredients such as salt, honey etc.

### **4. Requirements**

#### **4.1 Ingredients**

##### **4.1.1 Essential ingredients**

Mixed nuts butter shall comprise of at least 90 % nuts complying with relevant Tanzania standard.

##### **4.1.2 Optional ingredients**

In addition to the essential ingredients, optional approved food grade ingredients may be used and shall comply with relevant Tanzania Standards. These may include but not limited to:

- a) Edible salt (sodium chloride)
- b) Sugars
- c) Honey
- d) Edible oils and fats

#### **4.2 General requirements**

Mixed nuts butter shall:

- a) be free from shells;
- b) be free from any foreign matter; and
- c) have a good characteristic flavour and odour with no evidence of musty, rancid or other undesirable tastes or odours.

#### **4.3 Specific requirements**

Mixed nuts butter shall comply with requirements given in Table 1 when tested in accordance with the test methods specified therein;

**Table 1-Specific requirements for Mixed nuts butter**

S/No	Parameter	Requirement	Test method
1	Moisture content, %, m/m, max.	5	TZS 1326
2	Acid value, mg KOH/g, max	4	TZS 1331
3	Acid insoluble ash, %, m/m, max.	1	TZS 3420

## 6. Food additives

Food additives permitted may be used in mixed nuts butter within the amount specified in the CXS 192.

## 7. Hygiene

**7.1** Mixed nuts butter shall be produced, processed, handled and stored in accordance with TZS 109.

**7.2** Mixed nuts butter shall comply with the microbiological limits given in Table 2 when tested in accordance with the methods specified therein.

**Table 2 — Microbiological limits for Mixed nuts butter**

S/N	Microorganism	Maximum limit	Test method
1	<i>Salmonella</i> per 25 g	Absent	TZS 122
2	<i>E. coli</i> MPN/g	Absent	TZS 731
3	<i>Staphylococcus aureus</i> per 25g	Absent	TZS 125
4	Yeast and mould cfu/g, max	$1 \times 10^3$	TZS 2426-2

## 8 Contaminants

### 8.1 Heavy Metal

Mixed nuts butter shall comply with those maximum heavy metal stipulated in CXS193.

### 8.2 Pesticide residues

Mixed nuts butter shall comply with relevant maximum pesticide residue limits established by the Codex Alimentarius Commission online data base.

### 8.3 Aflatoxin

Aflatoxin level for mixed nuts butter shall not exceed the maximum limits specified in Table 3 when tested in accordance with test method specified therein:

**Table 3: Maximum limits for aflatoxins in Mixed nuts butter**

S/No	Parameter	Maximum Limit	Test Method
1	Total aflatoxin content, mg/kg	5	TZS 799
2	Aflatoxin B1, mg/kg	5	

## 9 Packaging, Marking And Labelling

Mixed nuts butter shall be packaged, marked and labelled in accordance with TZS 538.

### 9.1 Packing

Mixed nuts butter shall be packed in food grade containers and sealed in a manner to ensure the safety and quality requirements of the product are maintained throughout the shelf life.

### 9.2 Marking and labelling

**9.2.1** In addition each container of Mixed nuts butter shall be legibly and indelibly marked with the following information:

- Name of the product shall be " Mixed nuts butter ";
- Types of nuts used;
- Name, physical address of the manufacturer and/or packer;
- Trade name or brand, if any;
- Batch or lot number;
- Date of manufacturer;
- Expiry date;
- Net weight in Metric unit;
- Country of origin;
- Storage conditions;
- List of ingredients in descending order including the specific name of additives; and
- Allergen declaration.

**9.2.3** The containers may also 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.

## **10 Sampling and Tests**

### **10.1 Sampling**

Mixed nut butter shall be sampled in accordance with TZS 54.

### **10.2 Tests**

Mixed nut butter shall be tested in accordance with the test methods given in this Tanzania standard

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