



AFDC 15 (766) DTZS

DRAFT TANZANIA STANDARD

Waffles – Specification

TANZANIA BUREAU OF STANDARDS

0 Foreword

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

In the preparation of this Tanzania Standard, the 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 testing for waffles 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;

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

CODEX STAN 192, Codex General Standard for foods additives

TZS 4, Rounding off numerical values

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

TZS 111, Bakery units – Code of hygiene

TZS 118, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of microorganisms - Colony-count technique at 30°C

TZS 122-1, Microbiology of food and feeding stuffs - Horizontal method for the detection of salmonella spp

TZS 125-1, Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) Part 1: Method using Baird-Parker agar medium.

TZS 155, Sugar confectionery - Methods of sampling and analysis

TZS 538, Pre -packaged food labeling - general requirements

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

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 2753: Bakery products - methods of sampling

TZS 3229, Foodstuffs-Determination of water activity

3 Terms and definitions

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

3.1 Waffles

confectionery product made from leavened batter or dough that is cooked between two plates that are patterned to give a characteristic size, shape, and surface impression.

4. Requirements

4.1 General requirements

The product shall

- be well cooked with no signs of under cooking or over cooking.
- have a uniform colour, size, shape, texture and flavour characteristic of a typical well-cooked product.
- have characteristic patterns
- have a fluffy texture, ranging from soft and moist to crispy layer
- be free from any evidence of rancidity or other objectionable taste and odour
- be free from insect infestation, fungal growth and foreign matter.

4.2 ingredients

4.2.1 Essential ingredients

The following essential ingredients shall be used in the preparation of waffles

- flour
- leavening agent
- Water
- Butter/ edible fats / oil
- Sugar
- salt

4.2.2 Optional ingredients

In addition to the essential ingredients in 4.2.1, the following optional ingredients may be used in the preparation of waffles:

- cereal and cereal products
- legume products
- coconut cream/milk
- gluten;
- milk and milk products;
- flavors
- spices;
- fruits and fruit products
- cocoa products
- edible nuts
- eggs
- honey
- other ingredients that shall comply with relevant food standards.

4.3 specific requirements

Waffles shall comply with the specific requirements stipulated in Table 1

Table 1 — Specific requirements for Waffles

S/N	Characteristics	Requirements	Test method
1	Water activity, max	0.6	TZS 3229
2	Moisture content, %, max.	40	TZS 155
3	Acidity of extracted fat (as oleic acid), % by mass, max.	1.0	
4	Acid insoluble ash %, max	0.2	

5. Food additives

Food additives may be used in the preparation of waffles in accordance with Codex Stan 192.

6. Hygiene

6.1 Waffles 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, waffles shall comply with the microbiological limits given in Table 2.

Table 2 - Microbial limits for Waffles

Characteristic	limit	Methods of test
Total plate count <i>cfu/g</i> -, <i>max</i>	10 ³	TZS 118-1
Yeast and mould <i>cfu/g</i> , <i>max</i>	10 ²	TZS 2426-2
<i>Salmonella spp</i> per 25 g	absent	TZS 122-1
<i>E. coli</i> <i>cfu/g</i>	absent	TZS 731-2
Staphylococcus aureus, <i>cfu/g</i> , Max	10 ²	TZS 125-1

7 Contaminants

Heavy metal

Presence of heavy metal shall conform to the limits set in appropriate sections of CODEX STAN 193.

8 Sampling

Waffles shall be samples in accordance with Tanzania Standard TZS 2753.

9 Packing, marking and labelling

9.1 Packing

Waffles shall be packed in food grade containers that do not affect the quality and safety of the product.

9.2 Marking and labelling

9.2.1 Labelling of Waffles shall be done in accordance with the requirements of the TZS 538 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 waffles
- 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 instructions;
- i) allergen declaration if any and
- j) Trade name or brand, if any.