



DRAFT TANZANIA STANDARD

Holomo cheese – Specification

DRAFT FOR PUBLIC REVIEW

TANZANIA BUREAU OF STANDARDS

This Tanzania Standard was published under the authority of the Board of Directors of Tanzania Bureau of Standards in

Tanzania Bureau of Standards (TBS) is the statutory national standards body for Tanzania established under the Standards Act No. 3 of 1975, which was repealed and replaced by the Standards Act No. 2 of 2009.

The Agriculture and Food Divisional Standards Committee under whose supervision this Tanzania Standard was prepared consists of representatives from the following organizations:

Sokoine University of Agriculture (SUA)
Ministry of Agriculture (MoA)
Tanzania Food and Nutrition Centre (TFNC)
Small Industries Development Organization (SIDO)
Tanzania Industry Research and Development Organization (TIRDO)
Tanzania Chamber of Commerce, Industry and Agriculture (TCCIA)
Tanzania Commission for Science and Technology (COSTECH)
Agricultural Council of Tanzania (ACT)
Government Chemist Laboratory Authority (GCLA)
Tanzania Private Sector Foundation (TPSF)
University of Dar es Salaam (UDSM).

The organizations marked with an asterisk (*) in the above list, together with the following were directly represented on the Technical Committee entrusted with the preparation of this Tanzania Standard:

Ministry of Livestock and Fisheries (MLF)
Tanzania Dairy Board (TDB)
Heifer international Tanzania
Livestock Training Agency (LITA) – Tengeru
Tanzania Milk Processors Association (TAMPA)
Shambani Milk Limited
TAMU Milk Limited

Tanzania Bureau of Standards
P O Box 9524
Dar es Salaam
Tel: +255 (22) 2450206/2450949/2450298
Fax: +255 22 2450298
E-mail: info@tbs.go.tz
Website: www.tbs.go.tz

Holomo cheese – Specification

0 Foreword

Holomo cheese is a type of cheese made from cow milk. It is creamy white with a fibrous texture, firmer, less brittle and generally less salty, even though it is also soaked in brine during manufacture. It can be sliced but not crumbled. It is either eaten soon after making or can be ripened for a month.

Development of this Tanzania Standard was necessitated by the need to ensure the safety and quality of holomo cheese produced or traded in Tanzania.

In reporting, the results of a test or analysis made in accordance with this 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 test methods for holomo cheese intended for direct consumption or for further processing.

2 Normative references

For the purpose of this Tanzania standard, the following references shall apply. 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*
- TZS 112, Milk — Production, processing, transportation and distribution — Code of hygiene*
- TZS 118, Microbiology of food and animal feeding stuffs — Horizontal method for enumeration of micro-organisms — Colony count technique at 30°C*
- TZS 119, Microbiology — General guidance for the enumeration of coliforms — Most Probable Number technique (MPN)*
- TZS 122, Microbiology of food and feeding stuffs — Horizontal method for the detection of salmonella spp*
- TZS 124, Milk and milk products — Sampling for microbiological examination*
- TZS 125, Microbiology of food and animal feeding stuffs — Horizontal method for enumeration of coagulase — positive staphylococci (staphylococcus aureus and other species)*
- TZS 131, Microbiology — General guidance for enumeration of yeast and moulds — Colony count technique at 25°C*
- TZS 268, General atomic absorption spectrophotometric method for determination of lead in food stuffs*
- TZS 449, General standard for cheese — Specification*
- TZS 450, Cheese methods of sampling and test*
- TZS 538, Packaging and labeling of foods*
- TZS 731, Microbiology of food and feeding stuffs — Horizontal method for detection and enumeration of presumptive Escherichia Coli — Most Probable Number Technique*
- TZS 799, Food stuffs – Determination of aflatoxin B1 and the total content*
- TZS 1290, Cheese and processed cheese products — Determination of chloride content by Polarimetric titration method*
- TZS 1292, Cheese and processed cheese products — Determination of fat content — Gravimetric method (Reference method)*
- TZS 1326, Animal and vegetable fats and oil — Determination of moisture and volatile matter*

3 Terms and definitions

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

3.1 fresh holomo cheese

a type of cheese consumed directly after manufacture i.e. 24 hours after production. It is semi hard, elastic and has no obvious skin or rind. Texture is closed with no holes and it is easily sliced.

3.2 matured holomo cheese

a type of cheese consumed after ripening for at least 40 days after manufacture. Matured holomo cheese has a closed texture and tough body.

4 Requirements

4.1 Permitted ingredients

- a) Starter cultures of harmless lactic acid and or flavor producing bacteria and cultures of other harmless micro-organisms;
- b) Rennet or other safe and suitable coagulating enzymes;
- c) Sodium chloride and potassium chloride as a salt substitute;
- d) Portable water.

4.2 Composition requirements

Composition of holomo cheese shall be as detailed in Table 1.

Table 1 — Compositional requirements for holomo cheese

S/No.	Components	Fresh holomo cheese	Matured holomo cheese	Methods of test
i.	Fat in dry matter, %, m/m, Min	26	32	TZS 1292
ii.	Moisture, %, m/m, Min	47.5	35	TZS 1326
iii.	Protein, %, m/m, Min	20	23	TZS 1384
iv.	Salt content, %, m/m, Max	2	4	TZS 1290
v	pH max	5.9	4.9	Annex A

5 Contaminants

5.1 Pesticide residues

Holomo cheese shall comply with maximum limit residues set by Codex Alimentarius Commission online database.

5.2 Veterinary drugs residues

Holomo cheese shall comply with maximum residue limits for antibiotics and other veterinary drugs set by Codex Alimentarius Commission online database.

5.3 Heavy metals

When tested in accordance with TZS 268, the level of Lead (Pb) shall not exceed 0.02 mg/kg.

5.4 Aflatoxins

When tested in accordance with TZS 799, the level of aflatoxin M1 shall not exceed 0.50 µg/kg.

6 Hygiene

6.1 Holomo cheese shall be prepared under strict hygienic conditions according to TZS 109 and TZS 112.

6.2 Holomo cheese shall not contain microbiological count more than the level given in Table 2:

Table 2 — Microbiological limits for holomo cheese

S/No.	Microorganism	Limit	Method of test
i)	Coliform , MPN/g	Absent	TZS 119
ii)	<i>Escherichia coli</i> , MPN/g	Absent	TZS 731
iii)	<i>Staphylococcus aureus</i> , cfu/g	< 10 ²	TZS 125
iv)	<i>Salmonella spp</i> /25g	Absent	TZS 122
v)	Yeast and mould, cfu/g,max	10 ²	TZS 131

7 Sampling

Sampling of holomo cheese shall be done according to TZS 124 and TZS 450 (see clause 2).

8 Packaging, marking and labeling

8.1 Packing

Holomo cheese shall be packed in suitable and hygienic food grade containers which protect the quality and safety of the product.

The packaging shall not impart any toxic substance or undesirable smell or taste to the product.

8.2 Marking and labeling

8.2.1 In addition to the provisions of the TZS 538 the following specific provisions apply:

a) Name of the food;

The name holomo cheese shall be applied in accordance with section 5.1 of the TZS 538 (see clause 2), provided that the product is in conformity with this Tanzania Standard.

b) Declaration of milk fat content;

The milk fat content shall be declared in either (i) as percentage by mass (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label, provided that the number of servings is stated.

c) Country of origin;

The country of origin which means the country of manufacture shall be declared. When the product undergoes substantial transformation (see note 1) in second country, the country in which the transformation is performed shall be considered to be the country of origin for the purpose of labeling.

NOTE 1— For instance, repackaging, cutting, slicing, shredding and grating are not regarded as substantial transformation.

d) Date of manufacture and expiry shall be clearly shown on the label;

e) Storage instructions;

f) Name, physical and postal address of the manufacturer or packer shall be clearly shown on the container;

g) Batch or code number and

h) Net weight.

8.2.2 The container may also be marked with TBS Certification Mark.

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.