



DRAFT TANZANIA STANDARD

Group of cheeses in brine (FETA) – Specification

DRAFT FOR PUBLIC REVIEW

TANZANIA BUREAU OF STANDARD

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Government Chemist Laboratory Authority (GCLA)
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Tanzania Dairy Board (TDB)
TAMU Milk Limited
Ministry of Livestock and Fisheries (MLF)
Heifer International Tanzania
Livestock Training Agency (LITA) – Tengeru
Shambani Milk Limited
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0 Foreword

Cheeses in brine (Feta) are soft to semi-hard ripened cheeses. The body has a white to yellowish colour and a compact texture suitable for slicing, with none to few mechanical openings. The cheeses have no actual rind and have been ripened and preserved in brine until delivered to, or pre-packed for, the consumer. Certain individual cheeses in brine contain specific herbs and spices as part of their identity.

This Tanzania standard has been prepared to ensure the safety and quality of Cheeses in Brine produced and or traded in the country.

In the preparation of this Tanzania Standard assistance was drawn from *CXS 208-1999, Group Standard for cheeses in brine* published by the Codex Alimentarius Commission.

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 cheeses in brine 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 animal 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 the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) – Part 1: Technique using Baird-parker agar medium – Amendment 1: Inclusion of precision data*

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 799, *Food stuffs – Determination of aflatoxin B1 and the total content*

TZS 450, *Cheese methods of sampling and test*

TZS 538, *Packaging and labeling of foods*

TZS 852-2, *Microbiology of food and animal feeding stuffs — Horizontal method for detection and enumeration of listeria monocytogenes — Enumeration method*

TZS 1292, *Cheese and processed cheese products — Determination of fat content — Gravimetric method (Reference method)*

TZS 1291, *Cheese and processed cheese products — Determination of total solid content*

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

3 Terms and definitions

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

3.1 brine

simple solution of salt (Sodium chloride) in water at maximum salinity of 25 percent

3.2 feta cheese

greek brined white cheese made from milk and milk products

4 Essential composition and quality factors

4.1 Raw materials

Milk and/or products obtained from milk.

4.2 Permitted ingredients

- a) Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless microorganisms;
- b) Safe and suitable enzymes;
- c) Sodium chloride;
- d) Potable water;
- e) Herbs and spices where part of identity of cheese in brine

4.3 Composition

Cheeses in brine shall conform to the requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Compositional requirements for cheeses in brine

S/No.	Components	Limits		Methods of test
		Soft	Semi-hard	
i.	Fat in dry matter, %, m/m, Min	40	40	TZS 1291
ii.	Moisture, %, m/m, Min	40	52	TZS 1292

5 Food additives

Only those food additives listed in Table 2 may be used and only within the limits specified.

Table 2 — List of permitted food additives and levels of use

S/No	INS no.	Name of additive	Maximum level
Acidity regulators			
i.	270	Lactic acid (L-, D- and DL-)	Limited by GMP
ii.	575	Glucono delta-lactone	Limited by GMP

6 Contaminants

6.1 Pesticide residues

Cheeses in brine shall comply with maximum limit residues set by Codex Alimentarius Commission online database.

6.2 Veterinary drugs residues

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

6.3 Heavy metals

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

6.4 Aflatoxins

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

7 Hygiene

7.1 Cheeses in brine shall be prepared under good hygienic practices as stipulated in TZS 109 (see clause 2).

7.2 Cheeses in brine shall comply with the microbiological limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Microbiological limits for cheeses in brine

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>Listeria monocytogenes</i> /25g	Absent	TZS 852
v)	<i>Salmonella spp</i> /25g	Absent	TZS 122
vi)	Yeast and mould, cfu/g,max	10 ²	TZS 131

8 Sampling

Sampling of the product covered under this Tanzania Standard shall be done according to TZS 124 and TZS 450.

9 Packaging, marking and labeling

9.1 Packing

Cheeses in brine shall be packed in suitable and hygienic food grade container which protects the quality and safety of the product. The packaging shall not impart any toxic substance or undesirable smell or taste to the product.

9.2 Marking and labeling

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

a) Name of the food

The name of the food shall be cheese in brine/feta cheese. However, the word “cheese in brine” may be omitted in the designation of an individual cheese variety reserved by a Tanzania standard for individual cheeses, and, in the absence thereof, a variety name may be used provided that the omission does not create an erroneous impression regarding the character of the food.

b) Declaration of milk fat content

The milk fat content shall be declared either (i) as a 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 marking

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.

h) Net weight

i) Brand name of the product

9.2.2 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.

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