



## **DRAFT TANZANIA STANDARD**

**Coated Peanuts – Specification**

*draft for public comments*

**TANZANIA BUREAU OF STANDARDS**

## 0 Foreword

Coated peanuts are made from edible nuts of genus *hypogaea* L, commonly known as groundnuts. Coated peanuts are crunchy and have a very different flavour from what may have peanuts in their natural state. The coated peanuts are also much larger and have a rough surface characteristic.

This Tanzania standard lays down specifications aiming at ensuring the safety and quality of coated peanuts produced or traded in the country for human consumption.

In preparation of this Tanzania standard considerable help was derived from:  
TZS 740:2018/EAS 888:2018 Raw and roasted groundnuts - Specification published by East African Community.

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, methods of sampling and test for coated peanuts intended for direct human consumption.

## 2 Normative references

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;

CODEX STAN 192, General standard for food additive

CODEX STAN 193, *General Standard for Contaminants and Toxins in Food and Feed*

TZS 4, *Rounding off numerical values*

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

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

TZS 131, *Microbiology – General guidance for enumeration of yeast and moulds – Colony count technique at 25 °C*

TZS 439, *Wheat flour – Specification*

TZS 538, *Packaging and labeling 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 740, *Raw and roasted groundnuts -Specification*

TZS 742, *Oleaginous seeds – Sampling*

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 1314 – 2, *Oilseeds – Determination of moisture and volatile matter content*

TZS 1314 – 4, *Oilseeds – Determination of acidity of oils*

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 2624, *Oilseeds Residues - Determination of total ash*

### 3 Terms and definitions

For the purposes of this document, the following terms and definitions shall apply;

#### 3.1 peanut

groundnut/peanut either in the pod or in the form of kernels which are obtained from varieties of the species *Arachis hypogaea L.*

#### 3.2 coated peanuts

peanuts which have been subjected to coating

#### 3.3 seasoning

any ingredient added to food to enhance its flavour and taste

### 4.0 Requirements

#### 4.1 General requirements

##### 4.1.1 Coated peanuts shall;

- a) be whole and dry product which has been subjected to coat
- b) have a good organoleptic characteristic (flavour and odour) of well coated peanut with no evidence of musty, rancid or other undesirable tastes or odours.
- c) be free from living and dead insects, insect fragments, mites, moulds, excrement and rodent contamination or any other substance which are injurious to health

##### 4.1.2 Ingredients

###### 4.1.2.1 Essential ingredient

Peanuts used shall comply with TZS 740

###### 4.1.2.2 Optional ingredient

In addition to essential ingredients, optional ingredients may be added but not limited to the following at levels of good manufacturing practice unless otherwise specified:

- a) edible salt (sodium chloride) complying with TZS 132
- b) sugar complying with relevant Tanzania Standard
- c) Wheat flour complying with TZS 439
- d) Edible oils complying with relevant Tanzania Standard
- e) seasonings complying with the relevant Tanzania standards

#### 4.2 Specific requirements

Coated peanut shall comply with requirements given in Table 1 when tested in accordance with the methods specified therein;

**Table 1-Specific requirements for coated peanuts**

S/n	Characteristic	Requirement	Test method
i	Moisture content, %, m/m, max.	2.0	TZS 1314 – 2
ii	Acid value, mg KOH/g, max	4.0	TZS 1314 – 4
iii	Total ash, % m/m on dry weight basis, max.	2.0	TZS 2624

## 5 Food additives

Food additives used in coated peanuts shall comply with Codex Stan 192.

## 6 Contaminants

### 6.1 Heavy Metal contaminants

Coated peanuts shall comply with those maximum heavy metal contaminants stipulated in Codex Stan 193

### 6.2 Pesticide residues

Coated peanuts shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

### 6.3 Aflatoxin

Total Aflatoxin shall not exceed 10 µg/kg while aflatoxin B1 shall not exceed 5 µg/kg when tested in accordance with TZS 799.

## 7 Hygiene

**7.1** Coated peanuts shall be produced, processed, handled and stored in accordance with TZS 109.

**7.2** Coated peanuts shall comply with the microbiological limits given in Table 2 when tested in accordance with the methods specified therein and free from any other pathogenic microorganism

**Table 2 — Microbiological limits for coated peanut**

S/N	Microorganism	Maximum limit	Test method
i	Salmonella per 25 g	absent	TZS 122
ii	E. coli MPN/g	absent	TZS 731
iii	Yeast and moulds, cfu/g, max	10 <sup>2</sup>	TZS 2624

## 8 Sampling and methods of test

### 8.1 Sampling

Sampling of coated peanuts shall be done in accordance with TZS 742.

### 8.2 Methods of test

Coated peanuts shall be tested in accordance with the methods specified in this standard.

## 9 Packing, Marking and labelling

### 9.1 Packing

Coated Peanuts shall be packed in containers made from food grade packaging material and sealed in a manner that will safeguard the hygienic, nutritional and organoleptic properties of the product.

### 9.2 Marking and labelling

**9.2.1** The product shall be marked and labelled in accordance with TZS 538. In addition, each container/packet of product shall be legibly and indelibly marked with the following information:

- a) Name of the product as 'Coated peanuts';
- b) Trade name or brand, if any;
- c) Name, address of the manufacturer and/or packer;
- d) Batch or code number;
- e) Date of manufacturing;
- f) Expiry date;
- g) Net weight;
- h) Country of origin;
- i) Storage conditions
- j) List of ingredients in descending order, including the specific name of additives
- k) Language on the label shall be in Kiswahili and/or English. A second language may be used depending on the designated market.
- l) Disposal of used packages

**9.2.2** The containers shall also be marked with TBS Standards Mark of Quality.

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