



AFDC 15(258) CD3

DRAFT TANZANIA STANDARD

Bread crumbs – Specification

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TANZANIA BUREAU OF STANDARDS

0 Foreword

Bread crumbs are sliced residue of dry bread, used for breading or crumbing foods, topping casseroles, stuffing poultry, thickening stews, adding inexpensive bulk to soups, meatloaves and similar foods, and making a crisp and crunchy covering for fried foods

The Bread crumbs can be used as an outer covering of foods such as poultry, fish, seafood, meats and vegetables. May have full frying applications and oven.

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

In the preparation of this Tanzania Standard, assistance was drawn for 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 test for bread crumbs 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;

TZS 4, Rounding off numerical values

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

TZS 111: Bakery units – Code of hygiene

TZS 122-1/ISO 6579-1, Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella- Part 1: Detection of Salmonella spp.

CODEX STAN 192, Codex General Standard for foods additives.

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

TZS 538/EAS.38, Labelling of pre-packaged foods — General requirements

TZS 730-1/ ISO 16649 – 1, Microbiology of the food chain- Horizontal method for the enumeration of beta-glucuronidase-positive *Escherichia coli*- Part 1: Colony-count technique at 44 degrees C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide

TZS 2426-2/ISO 21527-2, 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 2752: Bakery products - methods of analysis

3 Terms and definitions

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

3.1 bread crumbs

a product obtained from dry bread milled into a proper grain size of which not more than 2 per cent shall remain on 3.15 mm aperture screen and not more than 1 per cent shall pass through 0.18 mm aperture screen.

3.2 food grade packaging material

packaging material, made of substances which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

4 Requirements

4.1 General requirements

The bread crumbs shall:

- comply with the relevant Tanzania standard specifications of all ingredients used.
- be springy, with small pores uniformly distributed throughout and with thin cell walls.
- be dry and free flowing
- be free from non-porous mass, lumps of flour or salt, or any other evidence of incomplete mixing.
- have creamy white with a few dark pieces colour and of characteristic of the ingredients used.
- present a uniform shade without streaks or dark patches.
- be free from extraneous substances such as insects, eggs of insects and any impurities.
- not have off flavor or rancid odor.

4.2 Ingredients

4.2.1 Essential ingredients

The following essential ingredients shall be used in the preparation of bread crumbs:

- a) Wheat flour
- b) Baker's yeast;
- c) Edible common salt;
- d) Sugar
- e) Edible oils and fats; and
- f) Potable water

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 bread crumbs:

- a) milk or milk products;
- b) Gluten;
- c) Oilseeds and oilseed products;
- d) Fruits and fruit products; and
- e) Any food products fit for human consumption.

4.3 specific requirements

Bread crumbs shall comply with the specific requirements stipulated in Table 1

Table 1 — Specific requirements for bread crumbs

S/N	Characteristics	Requirements	Test method
1	Moisture content, %, max.	10	TZS 2752
2	pH of aqueous extract	5.3 - 6.0	
3	Total ash, %, m/m on dry basis, max.	2	
4	Acid insoluble ash, %, mass by mass, on dry basis, max.	0.2	
5	Crude fibre, %, m/m on dry basis, max.	2.0	

5 Food additives

When food additives used in the preparation of bread crumbs shall be in accordance with Codex Stan 192.

6 Hygiene

6.1 Bread crumbs 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, breadcrumbs shall be free from pathogenic microorganisms and shall comply with the microbiological limits given in Table 2.

Table 2 – Microbial limits for breadcrumbs

Characteristic	Maximum limit	Methods of test (see clause 2)
Yeast and mould cfu/g	10 ²	TZS 2426-2
<i>Salmonella</i> spp per 25 g	absent	TZS 122-1
<i>E. coli</i> cfu/g	absent	TZS 730-1

7 Contaminants

7.1 Bread crumbs shall conform to those maximum residue limits for pesticide residues established by Codex Alimentarius Commission for this commodity.

7.2 Bread crumbs shall conform to those maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193).

8 Sampling and methods of test

8.1 Sampling

Bread crumbs shall be sampled in accordance with Tanzania Standard TZS 2753.

8.2 Method of tests

Breadcrumbs shall be tested in accordance with methods described in this Tanzania Standard.

9 Packing, marking and labelling

9.1 Packing

Bread crumbs shall be packaged in food grade packaging materials that will safeguard the hygienic, nutritional and organoleptic qualities of the product.

9.2 Marking and labelling

9.2.1 Labelling of bread crumbs shall be done in accordance with the requirements of the TZS 538/EAS 38 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 bread crumbs
- b) Name, physical and postal address of the manufacturer;
- c) Batch or code number;
- d) Date of manufacture and expire date;
- e) Net weight;
- f) Country of origin;
- g) List of ingredients;
- h) Storage conditions and instructions;
- l) instructions on disposal of used package; and
- i) Trade name or brand, if any.

9.2.2 The containers shall 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.

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