

AFDC 15(261) CD3 DRAFT TANZANIA STANDARD HORPUBLIC Chewy candy – Specification

# **TANZANIA BUREAU OF STANDARDS**

## 0 Foreword

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

In the preparation of this, Tanzania assistance was drawn from IS 9095:1979 Protein chewy candy published by India Bureau of Standards (BIS).

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 of chewy candy 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 hygieneTZS 119, Microbiology - General guidance for the enumeration of coliforms - Most probable number technique

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.

TZS 125-1/ ISO 6888-1, 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

TZS 155, Sugar confectionery - Methods of sampling and analysis

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

## 3 Terms and definitions

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

### 3.1 Chewy candy

hard-boiled confections made of sugar, and other ingredients permitted in confectionery manufacture varying from soft to hard chewy.

### 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 chewy candy piece shall :

- be uniform in colour, shape and size
- have a texture ranging from soft chewy to hard chewy
- be free from grittiness.
- have a characteristic fresh taste and pleasant flavor and odor.
- be free from extraneous substances and 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 chewy candy

- Sugar
- Liquid Glucose
- Maltodextrin
- pectin

## 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 chewy candy:

- Skim Milk Powder
- Condensed Milk
- Butter/ edible fats and oil
- gelatin
- Proteins: Edible Groundnut-Flours/Protein Isolate
- Honey
- Vitamins and Minerals.
- fruits, fresh or dried and fruit products;
- chocolate, cocoa powder, cocoa butter, coffee and tea;
- edible nuts and nut products;

edible common salt;

#### 4.2 Specific requirements

Chewy candy shall comply with the specific requirements stipulated in Table 1

#### Table 1 — Specific requirements for chewy candy

S/N	Characteristics	Requirements	Test method
1	Moisture content, %, max.	9	TZS 155
2	Sulphated ash ( on dry basis ), percent by mass, Max	2.5	
3	Acid insoluble ash ( on dry basis ), percent by mass, Max	0.2	S

## 5 Food additives

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

## 6 Hygiene

**6.** Chewy candy 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, chewy candy shall be free from pathogenic microorganisms and shall comply with the microbiological limits given in Table 2.

## Table 2 - Microbial limits for chewy candy

Characteristic	Maximum limit	Methods of test (see clause 2)
Yeast and mould cfu/g	10 <sup>2</sup>	TZS 2426-1
Salmonella spp per 25 g	absent	TZS 122 -1
<i>E. coli</i> cfu/g	absent	TZS 730-2
S. aureus cfu/g	absent	TZS 125-1

7 Contaminants

### Heavy metal

Presence of heavy metal shall conform to the limits set in appropriate sections of CODEX STAN 193 (see clause 2).

## 8 Sampling and methods of test

### 8.1 Sampling

Chewy candy shall be samples in accordance with Tanzania Standard TZS 155.

### 8.2 Method of test

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

## 9 Packing, marking and labelling

### 9.1 Packing

Chewy candy shall be packed in food grade packaging materials that do not affect the quality and safety of the product.

### 9.2 Marking and labelling

**9.2.1** Labelling of chewy candy 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 chewy candy
- 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; 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.