



AFDC 15(262) CD3

DRAFT TANZANIA STANDARD

Maandazi – Specification

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TANZANIA BUREAU OF STANDARDS

0 Foreword

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

In the preparation of this Tanzania Standard, assistance was drawn from 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 Maandazi intended for human consumption. This standard applies to doughnuts, East African doughnuts, Swahili buns, mahamri.

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 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

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

TZS 2753, Bakery products - methods of sampling

3 Terms and definitions

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

3.1 Maandazi

a deep fried dough that is either yeast leavened and/or chemically leavened.

3.2 Doughnuts

a small fried of sweetened dough, typically in the shape of a ball or ring.

3.3 East African doughnuts

fried and spicy, airy yeast doughnut dough

3.4 Mahamri

also known as Swahili bun or doughnut, a sweet cardamom-spiced bread made with coconut milk powder, and are excellent for soaking up curries or just snacking on.

3.5 Swahili buns

Synonymy of maandazi

3.6 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 Classification of Maandazi

Type I - Plain - Home style fried Maandazi

Type II – Coated - Icings, frostings, glazes, powders, candy pieces, sliced nuts, spices coronets etc.

Type III – Filled - Filling such as jelly, cream or other.

5 Requirements

5.1 General requirements

The product shall

- be homogeneous and not burned, unburned parts or scorched crust.
- have a crust of a golden brown color normally associated with the product variety
- have no raw, stringy or gelatinized cent, but shall have a uniform cooked texture.
- adhere to the crust when subjected to ordinary shocks of transportation when coatings are used.
- Retain filling or coating if used, either on or within the crust so that it does not adhere to the packaging material or adjacent maandazi.
- have a characteristic fresh taste and pleasant flavor and odor.
- be free of extraneous substances and impurities.
- be free from fungus phenomenon

- not have off flavor or rancid odor.

5.2 Ingredients

5.2.1 Essential ingredients

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

- Wheat flour
- baker's yeast; and or baking powder
- Water
- Butter/ edible fats /vegetable oil
- Sugar
- salt

5.2.2 Optional ingredients

In addition to the essential ingredients in 5.2.1, the following optional ingredients may be used in the preparation of Maandazi:

- coconut milk/ cream
- gluten;
- milk and milk products;
- fruits and fruit products;
- egg and egg products;
- spices;
- honey and sugar products;
- any food products fit for human consumption.

5.3 specific requirements

Maandazi shall comply with the specific requirements stipulated in Table 1

Table 1 — Specific requirements for Maandazi

S/N	Characteristics	Requirements	Test method
1	Moisture content, %, max.	35	TZS 2752
2	Total fat, %, max.	20	
3	Total ash, %, m/m on dry basis, max.	2	
4	Acid insoluble ash, %, m/m on dry basis, max.	0.2	

6 Food additives

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

7 Hygiene

7.1 Maandazi shall be prepared under Good Hygienic Practices as stipulated in TZS 109 and TZS 111 (see clause 2).

7.2 When tested by appropriate methods of sampling and test, Maandazi shall comply with the microbiological limits given in Table 2 and free from any other pathogenic microorganism.

Table 2 - Microbial limits for Maandazi

Characteristic	Maximum limit	Methods of test (see clause 2)
Yeast and moulds 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
<i>S. aureus</i> cfu/g	absent	TZS 125-1

8 Contaminants

Heavy metal

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

9 Sampling and methods of test

9.1 Sampling

Maandazi shall be sampled in accordance with Tanzania Standard TZS 2753.

9.2 Method of test

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

10 Packing, marking and labelling

10.1 Packing

Maandazi shall be packed in food grade containers that safeguard the hygienic, nutritional and organoleptic qualities of the product.

10.2 Marking and labelling

10.2.1 Labelling of Maandazi 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 Maandazi or doughnuts, East African doughnuts, Swahili buns, mahamri
- 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.

10.2.2 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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