



PCD 751: 2025

ICS 67.220.20

DRAFT ZANZIBAR NATIONAL STANDARD

Tehena — Specification

ZANZIBAR BUREAU OF STANDARDS

Foreword

This Draft Zanzibar National Standard has been prepared by Food Standard Technical committee (TCFA1). In accordance with the Zanzibar Bureau of Standards general procedures, this draft is here by presented to the public in order to receive any technical comment concerns.

Technical Committee Representatives

This draft Zanzibar National Standard was prepared by Food Technical Standard committee which consists of representatives from the following organizations:

Chief Government Chemist Laboratory Agency (CGCLA)
Ministry of Agriculture, Irrigation, Natural Resources and Livestock (MAINRL)
Ministry of Health Zanzibar (MoH)
Said Salim Bakhresa & Company LTD
The State University of Zanzibar (SUZA)
Umoja wa Wazalishaji Wadogo Wadogo Zanzibar (UWAZI)
Zanzibar Food and Drug Agency (ZFDA)
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Tehena— Specification

1 Scope

This draft Zanzibar National Standard specifies requirements, sampling and test methods for Tehena intended for human consumption.

2 Normative references

The following referenced documents 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.

CXS 192, *General Standard for Food Additives*

EAS 39, *General principles of food hygiene — Code of practice*

EAS 803, *Nutrition labelling — Requirements*

EAS 805, *Use of nutritional and health claims — Requirements*

ISO 16050, *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*

ISO 1871, *Food and feed products — General guidelines for the determination of nitrogen by the Kjeldahl method*

ISO 21527-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds* Part 1: Colony count technique in products with water activity greater than 0,95

ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms* Part 1: Colony count at 30 °C by the pour plate technique

ISO 5555, *Animal and vegetable fats and oils — Sampling*

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

ISO 729, *Oilseeds — Determination of acidity of oils*

ISO 735, *Oilseed residues — Determination of ash insoluble in hydrochloric acid*

ISO 750, *Fruit and vegetable products — Determination of titratable acidity*

ISO 934, *Animal and vegetable fats and oils — Determination of water content — Entrainment method*

ISO 16649-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

ZNS 61, *Packaging and labelling of food*

3 Terms and definitions

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

3.1

tehena

a product obtained by grinding mature, roasted and husked sesame seeds of the species *Sesame indicum* L.

3.2

foreign matter

organic and inorganic materials other than sesame seed.

3.3

husked sesame seed

sesame seed from which the outer covering or hull have been removed

3.4

food grade packaging material

material which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product

4 Requirements

4.1 Raw material

4.1.1 ingredients

The essential ingredients that used in making tehena product is Sesame seeds and shall comply with relevant Zanzibar Standards;

4.1.2 Optional ingredients

In addition to the essential ingredients the following optional ingredients complying with relevant Zanzibar standards may also be added.

- a) salt;
- b) oil;
- c) citric acid or lemon juice;
- d) spices;
- e) sugar or honey;

4.2 General requirements

4.2.1 Tehena product shall

- a) have a distinctive natural flavour;
- b) be free from rancidity;
- c) be homogeneous and free from agglomeration;
- d) be free from extraneous and foreign matter; and

- e) be free from artificial flavour, filling agent, colouring and bleaching agents (i.e.: titanium dioxide).

4.3 Specific requirements

Tehena product shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for Tehena

	Characteristic	Limit	Test method
i.	Moisture content, %, (v/v), max	1.5	ISO 934
ii.	Protein content, %, min.	25	ISO 1871
iii.	Fat content, %, min.	45	ISO 750
iv.	Acid insoluble ash content, %, (v/v), max.	0.3	ISO 735
v.	Extracted oil acidity content, %, as oleic acid. max.	1.8	ISO 729

5 Food additives

Food additives when used shall comply with CODEX STAN 192

6 Contaminants

6.1 Pesticide residues

Tehena shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission for this commodity.

6.2 Aflatoxin

Total Aflatoxin shall not exceed 10 µg/kg and 5 µg/kg for aflatoxin B1 when tested in accordance with ISO 16050.

7 Hygiene

7.1 Tehena product shall be produced and handled under hygienic conditions in accordance with EAS 39.

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

Table 3 – Microbiological limits for Tehena

S/No	Microorganism	limit	Test method
i.	Salmonella spp per 25 g	Absent	ISO 6579-1
ii.	Total plate count	10^3	ISO 4833-1
iii.	Yeast and mould	10^2	ISO 21527-1
iv.	<i>E. coli</i> , MPN/g	Absent	ISO 16649-2

8 Packaging

Tehena product shall be produced and packaged in food grade packaging materials

10 Labelling

10.1 The containers shall be labelled in compliance with the requirements of ZNS 61. Particularly, the following information shall be legibly and indelibly labelled on the container:

- a) name of the product as “Tehena/tahina” or as applied;
- b) brand name if any;
- c) net weight in SI units;
- d) name and physical address of manufacturer/importer/exporter/packer;
- e) batch number;
- f) date of manufacture and expiry of the product;
- g) instructions for storage product;
- h) list of ingredients.

10.2 Nutritional and health claims shall be made in accordance to EAS 803 and EAS 805.

11 Sampling

Sampling shall be carried out in accordance with ISO 5555.

DRAFT FOR STAKEHOLDER'S COMMENT