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ICS 67.080

DRAFT ZANZIBAR NATIONAL STANDARD

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Baobab candy— Specification

ZANZIBAR BUREAU OF STANDARDS

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First edition

National Foreword

This draft Zanzibar National Standard was prepared by the Working group of Baobab fruit candy. It presented to TCFA3- Fruits and Vegetables Standards Technical Committee in order to be analyzed and commented.

DRAFT FOR STAKEHOLDER'S COMMENT

Baobab candy— Specification

1. Scope

This draft Zanzibar Standard specifies the requirements and methods of sampling and test for baobab candy intended for human consumption.

This standard is applicable to baobab candy with seed, baobab candy without seed, semi liquid baobab candy, baobab brittle (kashata).

2. Normative references

The following referenced documents are indispensable for the application of this document. The latest edition of the referenced document (including any amendments) applies.

CXS 192, *General standard for food additives*

CXS 234, *Methods of analysis and sampling*

ZNS 94, *Rounding off numerical values*

ZNS 61, *Labelling of pre-packaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

ISO 4833 - 2, *Food stuff — General guidance for enumeration of microorganisms — Colony count technique at 30 °C*

ISO 927, *Spice and condiments — Determination of extraneous matter and foreign matter content*

ISO 939, *Spice and condiments — Determination of moisture content — Entrainment method*

ISO 6634, *Fruits and vegetables — Determination of arsenic content*

TZS 1581-1, *Determination of cadmium content — Method graphite furnace atomic absorption spectrometry*

TZS 268, *General atomic absorption spectrophotometric method for determination of lead in food stuffs*

ISO 7954, *Microbiology — General guidance for enumeration of yeast and mould — Colony count technique at 25 °C*

ISO 7251, *Microbiology of food and feeding-stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia Coli — Most Probable Number Technique*

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 11212 (Part 2), *Starch and derived products — Heavy metals content — Part 2: Determination of mercury content by atomic absorption spectrometry*

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*

ISO 6579-1, *Microbiology of food and feeding stuffs — Horizontal method for the detection of salmonella spp*

ISO 750, *Fruits, vegetables and derived products — Sampling and methods of test — Part 2: Determination of titratable acidity*

3. Terms and definitions

For the purpose of this standard, the following definitions shall apply:

3.1

baobab candy
product produced by baobab pulp and/or powder and sugar with or without colour and flavour

3.2

baobab pulp
dry whitish edible part of baobab fruit commonly embedded with seed (*Adansonia digitata*)

3.3

baobab candy with seed
sweetened baobab pulp with seed

3.4

baobab candy without seed
sweetened baobab pulp with a coarser or finer texture

3.5

semi liquid baobab candy
sweetened semi - liquid baobab pulp with or without seed

3.6

baobab brittle (kashata)
sweetened pieces of snacks made from baobab powder

3.7

filth
impurities of animal origin

3.8

extraneous matter
all matter present in the sample which is not from baobab candy of the variety under consideration

3.9

food grade packaging material
material which will safe guard the hygienic, nutritional, technological and organoleptic qualities of the products

4. Requirements

4.1 Ingredients

4.1.1 Essential ingredients

The following essential ingredients shall be used in the baobab candy production and shall comply with relevant Zanzibar Standards;

- a) Baobab pulp and/or Baobab powder comprise atleast 70% as main ingredient;
- b) Potable water comply with ZNS 57; and
- c) Sugar comply with ZNS 2,23, 551, and/or 864.

4.1.2 Optional ingredients

In addition to the essential ingredients, the following optional ingredients may be used but not limited in the baobab candy production and shall comply with the relevant Zanzibar National Standards:

- a) Milk;
- b) Spices and herbs;
- c) Edible Salt;
- d) Cocoa and cocoa products;

- e) Seaweed powder;
- f) Tamarind pulp;
- g) Mango pulp; and
- h) Edible starch

4.1.3 General requirement

Baobab candy shall

- a) have a fresh, pleasant taste, odour and colour characteristic of the ingredient used; and
- b) be free from living insects, and practically free from moulds, dead insects, insect fragments, filth and rodent contamination;

4.2 Specific requirements

Baobab candy shall comply with the specific quality requirements given in Table 1, when tested in accordance with the test methods specified therein.

Table 1 — Quality requirement for baobab candy

S/No	Characteristic	Maximum limit			Test method
		Baobab candy	Baobab semi liquid	Kashata	
i.	Acid insoluble ash %		1		Annex A
ii.	Moisture % m/m	16	nil	16	ISO 939
iii.	Extraneous matter % m/m		1		ISO 927
iv.	Filth % m/m		0.2		

Commented [AK1]: Test method

5. Food additives

Food additives, when used shall comply with CXS 192.

6. Contaminants

6.1 Pesticide residues

Baobab candy shall conform to the maximum residue limits established by the Codex Committee on Pesticide Residues in food online data base.

6.2 Heavy metals

Baobab candy shall not contain heavy metal contaminants in excess of the limits specified in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Limits for heavy metal in baobab candy

S/No.	Heavy metal	Maximum limit	Test method
1	Lead mg/kg	0.1	TZS 268

Commented [AK2]: Codex contaminant

6.3Mycotoxin limits

Mycotoxin in baobab candy shall not exceed maximum limits stipulated in Table 3, when tested in accordance with the test methods specified therein.

Table 3 — Mycotoxin limits in baobab candy

S/No.	Characteristic	Maximum limit (µg/kg)	Test method
1	Aflatoxin B1	5	ISO 16050
2	Total aflatoxins	10	

7. Hygiene

Baobab candy shall be produced and handled under hygienic conditions in accordance with ZNS 664 and shall comply with microbiological limits specified in Table 2 when tested in accordance with the methods specified therein

Table 2— Microbiological limits

S/No.	Characteristic	Maximum limit	Test method
1	Total aerobic count cfu/g	10 ⁴	ISO 4833-2
2	Yeasts & Moulds cfu/g	10 ²	ISO 21527
3	<i>Escherichia coli</i> cfu/g	Absent	ISO 7251
4	<i>Salmonella spp/ 25g</i>	Absent	ISO 6579-1
5	<i>Staphylococcus aureus per 25g</i>	Absent	ISO 6888 -1

8. Packaging and labelling

Packaging

Baobab candy shall be packed in food grade packaging materials.

9. Labelling

The containers shall be labelled in compliance with the requirements of ZNS 61. In addition, the following particulars shall be legibly and indelibly labelled on the container:

- name of the product;
- trade name or brand name if any;
- name, physical and postal address of manufacturer and/or packer
- ingredients in descending order
- batch or code number;
- date of production/packing
- net weight;
- expire date
- country of origin
- storage condition.
- Allergy advice if applicable

9.2 Baobab candy shall be marked on each individual container and on each package for dispatch.

Sampling

Sampling shall carry out in accordance with CXS 234.

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Annex A

(normative)

Determination of Acid insoluble ash

A.1 Apparatus

Pestle and mortar, porcelain dish, hotplate, muffle furnace, desiccator, filter paper, filter funnel.

A.2 Preparation of samples

Crush or grind as quickly as possible in a dry pestle and mortar 150 g of the sample on a clean porcelain slab. Crush thoroughly to secure a uniform sample. Store the crushed sample immediately in an airtight glass container and use this wherever the use of prepared sample is indicated.

Determination of acid insoluble ash

A.3 Reagent

Dilute hydrochloric acid, approximately 5 N (prepared from concentrated hydrochloric acid)

A.4 Procedure

Weigh accurately 20 g of the prepared sample (see A.2) in a tared, clean and dry porcelain dish.

Ignite the material in the dish on hotplate for about one hour. Complete the ignition by keeping in the sample material in a muffle furnace at $600\text{ }^{\circ}\text{C} \pm 20\text{ }^{\circ}\text{C}$ until grey ash results.

Cool in a desiccator. Add 25 mL of this dilute hydrochloric acid to the ash, cover with a watch-glass and heat on a water bath for 10 min. Allow to cool and filter the content of the dish through an ashless filter paper until the washings are free from chlorides. Return the filter and the residue to the dish. Keep it in an air-oven maintained at $105\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$ for 3 h. Ignite in the muffle furnace at $600\text{ }^{\circ}\text{C} \pm 20\text{ }^{\circ}\text{C}$ for 30 min in the muffle furnace, cool and weigh.

Repeat this process of heating for 30 min, cooling and weighing till the difference between two successive weighing is less than one milligram. Record the lowest mass.

A.5 Calculation

Acid insoluble ash content shall be expressed as follows:

$$\text{Acid insoluble ash, percent by mass} = \frac{100(m_2 - m)}{(m_1 - m)}$$

where,

m₂ is the mass, in grams, of the porcelain dish with the acid insoluble ash;

m is the mass, in grams, of the empty porcelain dish;

m₁ is the mass, in grams, of the porcelain dish with the prepared sample taken for the test