



AFDC 15 (769) DTZS

DRAFT TANZANIA STANDARD

Pizza bread – Specification

DRAFT FOR PUBLIC COMMENTS ONLY

TANZANIA BUREAU OF STANDARDS

0 Foreword

Pizza bread is the foundation of pizza typically made from dough consisting of flavor, water, yeast, salt and sometimes oil. It can be thin and crispy or thick and soft, depending on the style. The Tanzania Standard is being prepared to ensure the safety and quality of pizza bread produced and/ or traded in the country.

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 pizza bread intended for making pizza.

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;

CODEX STAN 192, Codex General Standard for foods additives.

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

TZS 4, Rounding off numerical values

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

TZS 111, Bakery units – Code of hygiene

TZS 118-1/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

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 731/ISO 7251, Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of presumptive *Escherichia coli* – Most probable number technique

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 Pizza bread

A flattened bread which is used as a base in making pizza.

3.2 Bread

product obtained by baking fermented dough made from either wheat flour or non-gluten flour(s) in singular or in combination

3.3 dough

thick, malleable mixture of wheat flour, yeast, water, fat and salt with or without other optional ingredients.

3.4 Pizza

dish typically made of flat leavened bread spread with a savory mixture usually including pizza sauce, cheese and other toppings.

3.5 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 product shall

- be flattened in appearance with a light brown colour.
- have a characteristic taste and pleasant flavor and odor.
- be free from foreign matter.
- be free from visible fungal growth
- be free from off flavor or rancid odor.

4.2 Essential ingredients

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

- Wheat flour
- Yeast
- Water
- Butter/ edible fats and oil
- Sugar
- Salt

4.3 Optional ingredients

In addition to the essential ingredients in 4.2, the following optional ingredients may be used in the preparation of pizza bread and shall comply with relevant Tanzania standard but not limited to:

- coconut cream/milk
- gluten;
- milk and milk products;
- spices;

4.4 specific requirements

Pizza bread shall comply with the specific requirements stipulated in Table 1

Table 1 — Specific requirements for pizza bread

S/N	Characteristics	Requirements	Test method
1	Moisture content, %, m/m, max.	40	TZS 2752
2	Acid insoluble ash %, m/m, max	0.2	

5 Food additives

Food additives may be used in the preparation of pizza bread in accordance with Codex Stan 192.

6 Hygiene

6. Pizza bread 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, pizza bread shall be free from pathogenic microorganisms and shall comply with the microbiological limits given in Table 2.

Table 2 - Microbial limit for pizza bread

Characteristic	limit	Methods of test (see clause 2)
Yeast and mould cfu/g max	10 ²	TZS 2426-2
<i>Salmonella</i> spp per 25 g	absent	TZS 122-1
<i>E. coli</i> cfu/g	absent	TZS 731
<i>S. aureus</i> 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

Pizza bread shall be samples in accordance with Tanzania Standard TZS 2753.

8.2 Method of tests

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

9 Packing, marking and labelling

9.1 Packing

Pizza bread shall be packed in food grade containers that do not affect the quality and safety of the product.

9.2 Marking and labelling

9.2.1 Labelling of pizza bread 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 pizza bread
- 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 container may 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.