



DRAFT TANZANIA STANDARD

Seamoss hotsauce — Specification

TANZANIA BUREAU OF STANDARDS

Seamoss hotsauce — Specification

0 Foreword

Seamoss hotsauce is a condiment that uses seamoss as a key ingredient, mixed with fresh fruits, vegetables and spices to create a thick, flavourful sauce.

This Tanzania Standard was prepared in order to ensure the safety and quality of seamoss hotsauce produced and/or traded in Tanzania.

In the preparation of this Tanzania Standard, considerable assistance was obtained from stakeholders involved in the production of seamoss hotsauce..

For the purpose of deciding whether a particular requirement of this Tanzania Standard is complied with, the final value observed or calculated expressing the result(s) of a test or analysis shall be rounded off in accordance with TZS 4 (See Clause 2).

1 Scope

This Tanzania Standard specifies the requirements, sampling and test methods for seamoss hotsauce intended for human consumption.

2 Normative references

The following documents are 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*

CXS 193, *General standard for contaminants and toxins in food and feed*

CXG 50, *General guidelines on sampling*

TZS 4, *Rounding off numerical values*

TZS 109, *Food processing units —Code of hygiene — General*

TZS 118, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 °C*

TZS 122, *Microbiology of food and feeding stuffs — Horizontal method for the detection of Salmonella spp.*

TZS 538, *Packaging and labelling of foods*

TZS 731, *Microbiology of food and feeding-stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique*

TZS 2426, 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

TZS 2750, Dried seaweed — Specification

TZS 1496, Fruits and Vegetables – Determination of soluble solids.

TZS 3950, Powdered seaweed -Specification

TZS 1488-2- Fruits, vegetables and derived products - Sampling and methods of test - Part 2: Determination of titratable acidity

3 Terms and definitions

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

3.1 seamoss

cluster of macroscopic and multicellular benthic marine algae of the division Rhodophyta (red)

3.2 seamoss hotsauce

product prepared from seamoss, sound chillies and other ingredients such as tomatoes, mangos, carrots, common salt, spices, sugar and vinegar

3.3 foreign matter

organic and inorganic materials such as sand, soil and glass, other than extraneous matter in the seamoss hotsauce

3.4 extraneous matter

organic matter of seamoss origin other than seamoss hotsauce

3.5 food grade containers

containers that shall safeguard the hygienic, safety, nutritional, technological, and organoleptic qualities of the product

4 Requirements

4.1 General requirements

4.1.1 Raw material

- a) Seamoss used in the preparation of seamoss hotsauce shall comply with TZS 2750 and TZS 3950.
- b) The fruits and vegetables used in the preparation of seamoss hotsauce shall be fresh, clean and sound, and practically free from damage or fungal attack.
- c) Spices, salt, vegetable oil, vinegar and sugar used in the preparation of seamoss hotsauce shall comply with respective standards.

4.1.2 Finished product

The final product shall:

- a) have colour characteristics of the raw material used;
- b) have taste and odour typical of the raw materials used; and
- c) be free from extraneous matters and foreign materials.

4.2 Specific requirements

Seamoss hot sauce 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 seamoss hot sauce

S/No.	Parameter	Requirement	Test method
i.	Total soluble solids percent by mass (Brix), at 20° C	7-18	TZS 1496
ii.	Acidity expressed as anhydrous acetic acid, percent by mass, % min.	0.8	TZS 1488-2
iii.	Specific gravity at 20° C	1.027- 1.074	TZS 1527
iv.	Carrageenan content, % min	10	HPLC
v.	pH , Max	4.6	TZS 1491

5 Food additives

Food additives may be used in the preparation of seamoss hot sauce in accordance with CXS 192.

6 Contaminants

6.1 Heavy metals

Seamoss hot sauce shall comply with those maximum limits for heavy metals and other contaminants specified in CXS 193.

6.2 Pesticide and veterinary drug residues

Seamoss hot sauce shall comply with those maximum pesticide and veterinary drug residue limits established by the Codex Alimentarius Commission for relevant ingredients and for similar sauce-type commodities.

7 Hygiene

7.1 Seamoss hot sauce shall be produced and handled in a hygienic manner in accordance with TZS 109.

7.2 Seamoss hot sauce shall comply with the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for seamoss hot sauce

S/No.	Microorganism	Requirement	Test method
i.	<i>Escherichia coli</i> , CFU/g	Absent	TZS 731

ii.	Total plate count CFU/g, max.	10 ⁵	TZS 118
iii.	<i>Salmonella</i> spp. in 25 g	Absent	TZS 122
iv.	Yeast and mould, CFU/g, max	10 ² (	TZS 2426

8 Sampling and testing

8.1 Sampling

Sampling shall be done in accordance with CXG 50.

8.2 Testing

Tests shall be done in accordance with the test methods specified in Table 1 and Table 2.

9 Packaging, labelling and marking

9.1 Packaging

Seamoss hot sauce shall be well packaged in a food grade container.

9.2 Marking and labelling

9.2.1 In addition to the requirements given in TZS 538, seamoss hot sauce shall be legibly and indelibly labelled with the following information:

- a) name of the product as “seamoss hot sauce”
- b) common name and species name;
- c) list of ingredients in descending order of proportion;
- d) net weight;
- e) name and physical address of the manufacturer/packer/distributor;
- f) date of manufacture;
- g) expiry date;
- h) batch number;
- i) instructions for use;
- j) country of origin; and
- k) storage conditions.

9.2.2 Each container may also be marked with the TBS Standards Mark of Quality.

NOTE — The TBS Standards Mark of Quality may be used by the manufacturers only under licence from TBS. Particulars of conditions under which the licences are granted may be obtained from TBS.

