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DRAFT ZANZIBAR STANDARD

Instant tea — Specification

DRAFT FOR PUBLIC COMMENT

ZANZIBAR BUREAU OF STANDARDS

Foreword

This draft Zanzibar standard has been developed by Food Standard Technical committee (TCFA1). In accordance with ZBS general procedures, this draft standard is presented to the public in order to receive any technical and editorial comment concerns.

The Zanzibar Bureau of Standard (ZBS) was established under Standard Act No. 1 of 2011.

In the preparation of this draft Zanzibar Standard assistance was drawn from:

EAS 923:2019 Instant tea — Specification

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1 Scope

This draft Zanzibar standard specifies the requirements, sampling and test methods for instant tea of the species *Camellia sinensis* (Linneaus) O. Kuntze.

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.

CAC/RCP 1, *General principles of food hygiene*

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 7513, *Instant tea in solid form — Determination of moisture content (loss in mass at 103 degrees C)*

ISO 7514, *Instant tea in solid form — Determination of total ash*

ISO 7516, *Instant tea in solid form — Sampling*

ISO 10727, *Tea and instant tea in solid form — Determination of caffeine content — Method using high-performance liquid chromatography*

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 °C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

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*

ZNS 61, *Packaging and labeling of food*

ZNS 94, *Rounding off numerical values*

3 Terms and definitions

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

3.1

instant tea

dried water dispersible solids obtained by aqueous extraction by an acceptable process of the leaves, buds and stems and of materials derived therefrom, of those varieties of the species *Camellia sinensis* (Linneaus) Kuntze exclusively which are known to be suitable for making tea for consumption as a beverage.

3.2

foreign matter

organic or inorganic material other than instant tea.

3.3

adulterant

any material intentionally added that changes the original composition and compromises the quality and safety of instant tea.

4 Requirements

4.1 General requirements

Instant tea shall:

- a) have typical appearance and taste of instant tea;
- b) be free from taint;
- c) be soluble in hot or cold water;
- d) be free from foreign matter;
- e) be free from insects and moulds; and
- f) be free from adulterants.

4.2 Specific requirements

The instant tea 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 instant tea

S/no	Characteristic	Requirement	Test method
i.	Moisture content on dry weight basis, m/m, %, max.	6.0	ISO 7513
ii.	Caffeine on dry matter, m/m, %, max.	8.0	ISO 10727
iii.	Acid-insoluble ash, %, (m/m), max.	1.0	ISO 1577

5 Hygiene

Instant tea shall be processed and handled in accordance with requirements set according to General Principles of Food Hygiene (CAC/RCP 1) and shall comply with microbiological requirements given in Table 2 when tested in accordance with the test methods specified therein

Table 2 — Microbiological limits for instant tea

S/N	Microorganism	Maximum limit	Test method
i.	Yeasts and moulds, cfu/g	10 ⁴	ISO 21527-2
ii.	Escherichia coli, cfu/ g	Absent	ISO 16649-2
iii.	<i>Salmonella spp</i> per 25 g	Absent	ISO 6579-1

6 Pesticide residues

Instant tea shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

7 Packaging and Labelling

7.1 Packaging

Instant tea shall be packaged in closed, clean and dry materials which do not compromise the quality and safety of the product.

7.2 Labelling

7.2.1 In addition to the requirements specified ZNS 61, each package of the instant tea shall be legibly and indelibly labelled with the following:

- a) name of the product as “Instant tea”;
- b) declaration whether soluble in hot or cold water;
- c) name and physical address of the manufacturer/packer/importer/exporter;
- d) date of manufacture;
- e) best before;
- f) batch number;
- g) net weight in grams or kilograms;
- h) country of origin; and
- i) instructions on disposal of used package
- j) instructions for use and storage.

7.2.2 The language on the label shall be ‘Kiswahili’ and/or English. Additional language may be used depending on the designated market.

8 Sampling

Sampling for instant tea shall be done in accordance with ISO 7516