



AFDC 14 (1684) DTZS

DRAFT TANZANIA STANDARD

Ricotta Cheese – Specification

Draft standard for Discussion

TANZANIA BUREAU OF STANDARD

Ricotta cheese – Specification

0 FOREWORD

Ricotta is a type of cheese made from cow or sheep milk whey. This kind of cheese is categorized according to composition by fat and moisture content. Three types of ricotta cheese are covered by this specification, which is whole milk ricotta, part-skim ricotta and ricotta (ricotone) from whey or skimmed milk. Therefore, formulation of this Tanzania standard aimed to regulate the quality and safety of ricotta cheese intended for direct human consumption or for further processing.

The desire to develop this Tanzania standard was necessitated by the need to ensure the safety and quality of Ricotta cheese being produced and or marketed in Tanzania.

In reporting, the result of a test or analysis made in accordance with this standard, if the final value observed or calculated, is to be rounded off, it shall be done in accordance with TZS 4.

1.0 Scope

This Tanzania standard specifies requirements, sampling and test methods, for Ricotta cheese intended for direct human consumption or for further processing.

2.0 Normative references

For the purpose of this draft Tanzania standard, the following references shall apply. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies:

TZS 4 - Rounding off numerical values

TZS 109- Food processing units – code of hygiene

TZS 112– Milk – Production, processing, transportation and distribution – code of hygiene.

TZS 118 - Microbiology of food and animal feeding stuffs – Horizontal method for enumeration of micro – organisms – Colony count technique at 30°C

TZS 119– Microbiology – General guidance for the enumeration of *coliforms* – Most Probable Number technique (MPN).

TZS 124 - Milk and milk products – sampling for microbiological examination.

TZS 131:2006 - Microbiology - General guidance for enumeration of yeast and moulds – Colony count technique at 25°C.

TZS 450: 1990 - Cheese methods of sampling and test.

TZS 538:1999 – Packaging and labeling of foods

TZS 731:2007 / ISO 7251:2005 – Microbiology of food and feeding stuffs – Horizontal method for detection and enumeration of presumptive *Escherichia coli* – Most Probable Number Technique

TZS 125:2002 - Microbiology of food and animal feeding stuffs – Horizontal method for enumeration of coagulase – positive staphylococci (*Staphylococcus aureus* and other species)

TZS 122:2007 – Microbiology of food and feeding stuffs – Horizontal method for the detection of *Salmonella* spp.

TZS 1292:2010 Cheese and processed cheese products -- Determination of fat content -- Gravimetric method (Reference method)

TZS 1290:2010 Cheese and processed cheese products -- Determination of chloride content by Polari metric titration method

TZS 1326– Animal and vegetable fats and oil – Determination of moisture and volatile matter

TZS 252Butter Specification

3.0 Requirements

3.1 General requirements

The following are permitted ingredients for producing ricotta cheese;

- a) Whole milk/Whey/skimmed milk;
- b) Sodium chloride and potassium chloride as a salt substitute;
- c) Citric acid;
- d) Vinegar.

3.2 Specific Requirements

Specific requirements of ricotta cheese shall be as detailed in Table 1.

Table 1: Specific requirements for ricotta cheese

Components	Whole milk ricotta	Part skim ricotta	Ricotone	Methods of test (See clause 2)
Fat, min % m/m	13	8	2.5	TZS 1292
protein, min, % m/m	11	11.5	16	TZS 1384
Moisture, min, % m/m	72	74.5	77	TZS 1326
Ash, min, % m/m	1.0	1.0	1.0	TZS 34
pH	5.8	5.8	5.8	TZS 252

6 Food additives

Food additives may be used in Ricotta cheese in accordance with CODEX STAN 192.

4.0 Contaminants**4.1 Pesticide residues**

The product shall comply with maximum residue limits set by Codex Alimentarius Commission (CX/MRL2).

4.2 Veterinary drugs residues

The product shall comply with maximum residue limits for antibiotics and other veterinary drugs set by Codex Alimentarius Commission (CX/MRL2).

4.3 Heavy metals

When tested in accordance with AOAC 999.10, the level of Lead (Pb) shall not exceed 0.02 mg/kg.

4.4 Aflatoxin

When tested in accordance with ISO 14501, the level of Aflatoxin M1 shall not exceed 0.5 µg/kg.

5.0 Hygiene

5.1 The product shall be prepared under strict hygienic conditions according to TZS 109 and TZS 112 .

5.2 The product on testing shall not contain microbiological count more than the level given in Table 2.

Table 2: Microbiological limits

S/N	Microorganism	Limit	Methods of test (See clause 2)
1.	Total plate count, cfu/g, max	10 ³	TZS 118
2.	Coliform ,cfu/g	Absent	TZS 119
3.	<i>Escherichia coli</i> , cfu/g	Absent	TZS 731
4.	<i>Staphylococcus aureus</i> , cfu/g	Absent	TZS 125
5.	Yeast and mould, cfu/g,max	10 ²	TZS 131
6.	<i>Salmonella spp</i> /25 g	Absent	TZS 122

6.0 Sampling and test

6.1 Sampling of the product covered under this standard shall be done according to TZS 124 and TZS 450.

6.2 Testing of the product covered under this standard shall be done according to Table 1 and Table 2.

7 Packing, marking and labeling**7.1 Packing**

Ricotta cheese shall be packed in a suitable and hygienic food grade container, which protects the quality and safety of the product.

The packaging shall not impart any toxic substance or undesirable smell or taste to the product.

7.2 Marking and labeling

7.2.1 In addition to the provisions of the TZS 538, the following specific provisions apply:

a) Name of the food

The name Ricotta shall be applied in accordance with section 5.1 of the TZS 538 , provided that the product is in conformity with this standard.

b) Declaration of milk fat content

The milk fat content shall be declared in either (i) as percentage by mass (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label, provided that the number of servings is stated.

c) Country of origin

The country of origin, which means the country of manufacture, shall be declared. When the product undergoes substantial transformation (see note 1) in second country, the country in which the transformation is performed shall be considered the country of origin for labeling.

Note 1: For instance, repackaging, cutting, slicing, shredding and grating are not regarded as substantial transformation.

d) Date of manufacture and expire shall be clearly shown on the label.

e) Storage instructions

f) Name and physical address of the manufacturer or packer shall be clearly shown on the container.

g) Batch or code number.

h) Net weight in metric unit

7.2.2 The containers 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 license from TBS. Particulars of conditions under which the licenses are granted may be obtained from TBS.