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Committee on Technical Barriers to Trade

Original: English

NOTIFICATION

The following notification is being circulated in accordance with Article 10.6

1. Notifying Member: <u>TANZANIA</u> If applicable, name of local government involved (Articles 3.2 and 7.2):
2. Agency responsible: Tanzania Bureau of Standards (TBS)
3. Notified under Article 2.9.2 [X], 2.10.1 [], 5.6.2 [], 5.7.1 [], 3.2 [], 7.2 [], Other:
4. Products covered (HS codes or national tariff lines. ICS numbers may be provided in addition, where applicable): (HS code(s): 071290); Vegetables and derived products (ICS code(s): 67.080.20)
5. Details of notified document(s) (title, number of pages and languages, means of access): AFDC 12 (4152) DTZS, Dried vegetables and herbs for food use – Specification, First edition; (9 page(s), in English) Link to notified document(s) and/or contact details for agency or authority which can provide copies upon request: https://members.wto.org/crnattachments/2026/TBT/TZA/26_01351_00_e.pdf Tanzania Bureau of Standards Ubungu, Morogoro Road/Sam Nujoma Road P. O. Box 9524 DAR ES SALAAM, TANZANIA Tel. No: +255 22 245 0298/+255 22 245 0206 Email: nep@tbs.go.tz Website: www.tbs.go.tz Telefax: +255 22 2450959 E-mail: info@tbs.go.tz Website: http://www.tbs.go.tz
6. Description of content: This Tanzania standard specifies requirements and methods of sampling and test for dried vegetables and herbs for food use, offered for direct human consumption or further processing. This standard does not apply to vegetables powder/flour and herbs for which specific standards have been declared Note: This Draft Tanzania Standard was also notified under SPS committee.
7. Objective and rationale, including the nature of urgent problems where applicable: Consumer information, labelling; Prevention of deceptive practices and consumer protection; Protection of human health or safety; Protection of animal or plant life or health; Protection of the environment; Quality requirements; Harmonization; Reducing trade barriers and facilitating trade; Cost saving and productivity enhancement

8. Relevant documents:

1. CXS 192, General Standard for Food Additives
2. CXS 193, General Standard for Contaminants and Toxins in Food and Feed
3. TZS 4, Rounding off numerical values
4. TZS 109, Food processing and manufacturing units -Code of hygiene -General
5. TZS 118/ISO 4833-1, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of microorganisms – Colony-count technique at 300 C
6. TZS 119/ ISO 4831, Microbiology of food and animal feeding stuffs – Horizontal method for detection and enumeration of coliforms – Most probable number technique
7. TZS 122-2, Microbiology of food and animal feed - Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 2: Enumeration by a miniaturized most probable number technique
8. TZS 125-1, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) – Part 1: Colony Count Technique using
9. TZS 131, Microbiology of food and animal feeding stuff - General guidance for enumeration of yeasts and moulds - Colony count technique at 25 oC
10. TZS 163, Processed fruits and vegetable products – Method of sampling and test
11. TZS 538, Pre -packaged food Labeling - General requirements
12. TZS 730-2, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of -b-glucuronidase-positive Escherichia coli – Part 2 – Colony-count technique at 44 0C using 5-bromo-4-chloro-3-indolyl-b-D-glucuronide
13. TZS 1166, Tea - Determination of crude fibre content
14. TZS 1317/ISO 930, Spices and condiments- Determination of acid insoluble ash
15. TZS 1318/ISO 939, Spices and condiments- Determination of moisture content Entrainment method
16. TZS 799, 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

9. Proposed date of adoption: To be determined

Proposed date of entry into force: To be determined

10. Provision of comments

Final date for comments: 9 May 2026

[X] 60 days from notification

Contact details of agency or authority designated to handle comments regarding the notification:

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DRAFT TANZANIA STANDARD

Dried vegetables and herbs for food use — Specification

Draft for stakeholders comments

TANZANIA BUREAU OF STANDARDS

Dried vegetables and herbs for food use — Specification

0 Foreword

Dried vegetables and herbs for food use are products obtained by the removal of the majority of the natural water content from fresh, wholesome, and cleaned vegetables or herbs. This may be achieved through various drying technologies, including sun drying, solar drying, oven dehydration, or freeze-drying to a level that ensures stability at ambient temperatures, intended for direct consumption or further processing.

This Tanzania standard was prepared to ensure the safety and quality of dried vegetables and herbs for food use produced for local and export markets.

In the preparation of this Tanzania Standard assistance was derived from the local manufacturers of dried vegetables and herbs for food use.

In reporting the result 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 and methods of sampling and test for dried vegetables and herbs for food use, offered for direct human consumption or further processing.

This standard does not apply to vegetables powder/flour and herbs for which specific standards have been declared.

2 Normative references

The following referenced documents are indispensable for the application 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*

TZS 4, *Rounding off numerical values*

TZS 109, *Food processing and manufacturing units -Code of hygiene -General*

TZS 118/ISO 4833-1, *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of microorganisms – Colony-count technique at 30° C*

TZS 119/ ISO 4831, *Microbiology of food and animal feeding stuffs – Horizontal method for detection and enumeration of coliforms – Most probable number technique*

TZS 122-2, *Microbiology of food and animal feed - Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 2: Enumeration by a miniaturized most probable number technique*

TZS 125-1, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) – Part 1: Colony Count Technique using

TZS 131, Microbiology of food and animal feeding stuff - General guidance for enumeration of yeasts and moulds - Colony count technique at 25 °C

TZS 163, Processed fruits and vegetable products – Method of sampling and test

TZS 538, Pre -packaged food Labeling - General requirements

TZS 730-2, Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of -b-glucuronidase-positive Escherichia coli – Part 2 – Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl-b-D-glucuronide

TZS 1166, Tea - Determination of crude fibre content

TZS 1317/ISO 930, Spices and condiments- Determination of acid insoluble ash

TZS 1318/ISO 939, Spices and condiments- Determination of moisture content Entrainment method

TZS 799, 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

3 Terms and definitions

For the purpose of this standard the following definitions apply.

3.1 vegetable

parts of edible plants including roots and tubers (carrots, garlic and potatoes), stems and shoots (for example, spinach, cauliflower) and legumes for example, peas, pumpkins, pumpkin leaves and rhubarb.

3.2 dried vegetable

product prepared from fresh vegetables of varieties characteristic of the specified vegetable; and processed by drying either by the sun or by other recognized methods of dehydration with or without added food additives, into a form of marketable dried product

3.3 dried herbs

product prepared from herbs of varieties characteristic of the specified species; and processed by drying either by the sun or by other recognized methods of dehydration with or without added food additives, into a form of marketable dried product

3.4 food grade material

material that is free from substances that are hazardous to human health and may be permitted to come in contact with food.

4 Presentation

4.1 Dried vegetables and herbs may be presented as:

- a) crumbs;
- b) granules; and
- c) powder.

4.2 Any other presentation of the product may be used provided the product is:

- a) sufficiently distinctive from other forms of presentation laid down in the standard; and
- b) adequately described on the label to avoid confusing or misleading the consumer

5. Requirements

5.1 Ingredients

Dried vegetables and herbs shall be products prepared from the edible portion of clean, fresh, sound, mature vegetables or herbs, and dried under natural or artificially induced conditions, and they can undergo operations such as washing, peeling, grading, cutting, blanching or dipping among others, depending on the type of product and obtained by drying pieces of one or more of named vegetables.

5.1.1 Essential ingredients

Vegetable and herbs (single or combination of different types), comprising at least 60% of the whole mixture. Examples of the edible vegetables and herbs suitable for drying are but not limited to those listed in Annex A

5.1.2 Optional ingredients

The following ingredients may be used in the manufacture of dried vegetables and herbs shall comply with relevant Tanzania standards, they include but not limited to:

- a) mushrooms
- b) spices and condiments
- c)

5.2 General requirements

5.2.1 Vegetables to be used may be fresh, frozen or canned and shall comply with relevant Tanzania standard.

5.2.2 Dried vegetable and herbs shall;

- a) have characteristic taste, colour, flavour and odour, characteristic of the specified vegetable or herb, the type of treatment and added optional ingredients;
- b) be free from dirt, fungal growth and insect infestation;
- c) possess texture characteristic of the product;

- d) be clean and free from foreign odour and traces of odour coming from abnormal fermented vegetable or herb;
- e) be free from extraneous matter; and
- f) be free from living and dead insects, insect fragments, rodents, mites or other parasites and moulds contamination

5.3 Specific requirements

Dried vegetables and herbs shall comply to the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for dried vegetables and herbs

S/N	Parameter	Requirement	Test method
i.	Moisture content, %, by mass, max.	8	TZS 1318
ii.	Crude fibre, %, max.	15	TZS 1166
iii.	Acid insoluble ash, %, by mass, max	0.1	TZS 1317

6 Food additives

Food additives may be used in the preparation of dried vegetables and herbs in accordance with CXS 192.

7 Contaminants

7.1 Pesticide residues

Dried vegetables and herbs shall conform to maximum residue limits for pesticide residues established by the Codex Alimentarius Commission for this commodity.

7.2 Heavy metals

Dried vegetables and herbs shall not exceed the maximum limits for heavy metals specified in CXS 193.

7.3 Mycotoxin

Dried vegetable and herbs shall not exceed aflatoxin limits specified in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Aflatoxin limits for dried vegetable and herbs

S/N	Aflatoxin	Maximum limits (µg/kg)	Test Method
i.	Aflatoxin B ₁	5	TZS 799
ii.	Total aflatoxins	10	

8 Hygiene

8.1 Dried vegetables and herbs shall be prepared and handled in a hygienic manner in accordance with TZS 109

8.2 Dried vegetable and herbs shall not exceed the microbiological limits given in Table 3, when tested in accordance with the test methods specified therein

Table 3 — Microbiological limits for dried vegetables and herbs

S/No.	Micro-organism(s)	Requirements	Method of test
i.	Total plate count, cfu/g	10 ⁴	TZS 118
ii.	<i>Escherichia coli</i> , cfu per grams	Absent	TZS 730-2
iii.	<i>Staphylococcus aureus</i> cfu/g max	Absent	TZS 125-1
iv.	Yeasts and moulds, cfu per gram, max.	10 ²	TZS 131
v.	<i>Salmonella</i> spp. per 25g	Absent	TZS 122-2

9 Packaging, marking and labelling

9.1 Packaging

Dried vegetables and herbs shall be packaged in food grade material which will safeguard the hygienic, nutritional and organoleptic qualities of the product.

9.2 Marking and Labelling

9.2.1 Dried vegetables and herbs shall be marked and labelled in accordance with TZS 538. In addition to the requirements of TZS 538, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- a) name of the product as “Dried X vegetables” or “Dried X herbs”, where “X” is the name of the dried vegetables or herbs;
- b) form of presentation as indicated in Clause 4 in close proximity to the name;
- c) name, and physical address of the manufacturer/ distributor
- d) trade name/ brand name;

- e) date of manufacture;
- f) list of ingredients in descending order;
- g) lot identification/ batch number;
- h) best before date;
- i) country of origin;
- j) the net weight in metric units; and
- k) storage conditions;

9.2.2 When labelling non-retail packages, information for non-retail packages shall either be given on the packages or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the packages.

10 Sampling and test methods

10.1 Sampling of dried vegetables and herbs shall be done in accordance with TZS 163.

10.2 Dried vegetables and herbs shall be tested in accordance with the test methods specified in this Tanzania standard.

Annex A

(Normative)

Scientific and common names of common edible vegetables and herbs used for food

S/No	Scientific name	Common name	English	(Part eaten)
1.	<i>Amaranthus dubius</i>	Amaranth		Leaves, seed
2.	<i>A. gracecizane</i>	Amaranth		Leaves
3.	<i>A. hybridus</i>	Amaranth		Leaves
4.	<i>A. hybridus subsp. Hybridus</i>	Amaranth		Leaves
5.	<i>A. hybridus subsp. Incurvatus</i>	Amaranth		Leaves
6.	<i>A. lividus</i>	Amaranth		Leaves
7.	<i>A. spinosus</i>	Amaranth		Leaves
8.	<i>Basella alba</i>	Vine spinach		Young shoot, leaves
9.	<i>Bidens pilosa</i>	Blackjack		Leaves
10.	<i>Brassica oleracea</i>	Kale/ African kale		Leaves
11.	<i>Cajanus cajan</i>	Pigeon peas		Seeds
12.	<i>Lagenovia siceraria</i>	Calabash gourd		Leaves
13.	<i>Capsicum annuum</i>	Sweet pepper/ chillies		Leaves
14.	<i>C. frutescens</i>	Pepper/Chillies		Leaves
15.	<i>Colocasia esculenta</i>	Cocoyam		Leaves
16.	<i>Commelina benghalensis</i>	Wandering jew/ Dayflower		Leaves
17.	<i>Chocorus olitoris/ Corchorus trilocularis</i>	Leaves		N/A
18.	<i>Colocasia schimperi</i>	Cocoyam		N/A
19.	<i>Crotalaria spp.</i>	-		Leaves
20.	<i>Cucurbita maxima</i>	Pumpkin		Leaves, seeds
21.	<i>Gynandropsis gynandra</i>	African spider herb		Leaves
22.	<i>Hibiscus cannabinus</i>	Kenaf, Deccan Help		NA
23.	<i>Hibiscus. esculentus</i>	Okra		Leaves
24.	<i>Hibiscus. sabdariffa</i>	N/A		Leaves and shoot
25.	<i>Ipomoea batatas</i>	Sweet potatoes		Leaves
26.	<i>Ipomoea. eriocarpa</i>	N/A		Leaves
27.	<i>Luffa cylindricata</i>	Loofah gourd		Leaves
28.	<i>Manihot esculenta</i>	Cassava		Leaves
29.	<i>Moringa oleifera</i>	Moringa		Leaves/flowers
30.	<i>Oxytenanthera abyssinica</i>	Bamboo		shoots Stem
31.	<i>Phaseolus lunatus</i>	Lima beans		Shoot
32.	<i>Proteus. vulgaris</i>	French beans		Leaves, shoot and fruit
33.	<i>Sechium edule</i>	Chayote		Leaves, fruits
34.	<i>Sesamum indicum</i>	Sim-sim		Shoot
35.	<i>Solanum scabrum</i>	African eggplant		Leaves
36.	<i>Solanum aethiopicum</i>	African eggplant, Scarlet eggplant		Fruit, leaves
37.	<i>Solanum aethiopicum Gilo</i>	berries		Leaves/fruit
38.	<i>Sesamum. indicum subsp. distichum</i>	Bitter berries		Fruit
39.	<i>Solanum. macrocarpon</i>	Vergans		Leaves

40.	<i>Solanum. nigrum (dark stem)</i>	Night shade	Leaves
41.	<i>Solanum. nigrum (green stem)</i>	Night shade	Leaves
42.	<i>Vigna unguiculata</i>	Cowpea	Leaves and shoot
43.	<i>Brassica oleracea L. var capitata</i>	Cabbage	Leaves

Draft for stakeholders comments