



10 March 2026

(26-1868)

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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): Non-alcoholic beverages (excl. water, fruit or vegetable juices, milk and beer) (HS code(s): 220299); Non-alcoholic beverages (ICS code(s): 67.160.20)
5. Details of notified document(s) (title, number of pages and languages, means of access): AFDC 12 (4156) DTZS, Tamarind (ukwaju) pulp – Specification, Second 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_01356_00_e.pdf Tanzania Bureau of Standards Ubungo, 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 the requirements, methods of sampling and testing for tamarind pulp, obtained from the mature fruits of <i>Tamarindus indica</i> intended for human consumption 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. TZS 4, Rounding off numerical values
3. TZS 33, Spices and condiments - Sampling
4. TZS 109, Code of hygiene for food processing units – General
5. TZS 113, Code of hygienic practices for processed fruits and vegetables
6. TZS 118, Foodstuffs – General guidance for the Enumeration of microorganisms - Colony count technique at 30 °C
7. TZS 122/ ISO 6579, Microbiology of food and feeding stuffs – Horizontal method for the detection of salmonella spp
8. TZS 125, Microbiology of food and animal feeding stuffs – Horizontal method for enumeration of coagulase positive staphylococcus and other species
9. TZS 131, Microbiology – General guidance for enumeration of yeast and mould – Colony count technique at 25 °C 289.
10. TZS 163, Fruits and vegetables – Sampling
11. TZS 268, General atomic absorption spectrophotometric method for determination of lead in food stuffs
12. TZS 538, Packaging and labeling of goods
13. TZS 729, Microbiology – General guidance for the enumeration of coliforms – Colony count technique
14. TZS 730 (Part 2)/ISO 16649 (Part 2), Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of -b-glucuronidase-positive Escheria coli – Part 2 – Colony-count technique at 44 0C using 5-bromo-4-chloro-3-indolyl-b-D-glucuronide
15. TZS 731/ ISO 7251, Microbiology of food and feeding-stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia Coli – Most Probable Number Technique
16. TZS 799/ISO 16050, 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
17. TZS 963 (Part 2):2007, Starch and derived products – Heavy metals content – Part 2 – Determination of mercury content by atomic absorption spectrometry
18. TZS 1315/ ISO 927, Spice and Condiments - Determination of Extraneous matter and foreign matter content
19. TZS 1326/ ISO 662, Animal and vegetable fats and oils - Determination of moisture and volatile matter content
20. TZS 1488/ ISO 750, Fruits, vegetables and derived products – Sampling and methods of test . Part 2: Determination of titratable acidity
21. TZS 1495, Fruits and vegetables – Determination of copper Content
22. TZS 1502, Fruits and vegetables – Determination of arsenic content
23. TZS 1503/ ISO 763, Fruit and vegetable products – Determination of ash insoluble inhydrochloric acid
24. TZS 1581-1, Determination of cadmium content – Method graphite furnace atomic absorption spectrometry
25. TZS 1581-2, Determination of cadmium content – Method flame atomic absorption spectrometry

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

Tamarind (ukwaju) pulp – Specification

Draft for stakeholders comments

TANZANIA BUREAU OF STANDARDS

Tamarind (ukwaju) pulp – Specification

0 Foreword

Tamarind pulp is widely used for cooking. It is also used in sauces, marinades, chutneys, drinks and desserts. In Tanzania it is commonly used for drinks and ice lollies, spices and condiments.

The pulp is made from mature fruits of *Tamarindus indica*, commonly known as tamarind, by removing first the rind and then the fibrous skeleton enclosing the pulp and the seed.

It is necessary to develop this Tanzania standard in order to provide guidance to processors and traders of tamarind pulp in ensuring safety and quality to consumers

This Tanzania Standard is a revision of the first version finalized in 2022. This second edition cancels and replaces the first edition (TZS 2780:2022) which has been technically revised.

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 the requirements, methods of sampling and testing for tamarind pulp, obtained from the mature fruits of *Tamarindus indica* intended for human consumption.

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*

TZS 4, *Rounding off numerical values*

TZS 33, *Spices and condiments - Sampling*

TZS 109, *Code of hygiene for food processing units — General*

TZS 113, *Code of hygienic practices for processed fruits and vegetables*

TZS 118, *Foodstuffs — General guidance for the Enumeration of microorganisms — Colony count technique at 30 °C*

TZS 122/ ISO 6579, *Microbiology of food and feeding stuffs – Horizontal method for the detection of salmonella spp*

TZS 125, *Microbiology of food and animal feeding stuffs — Horizontal method for enumeration of coagulase positive staphylococcus and other species*

TZS 131, *Microbiology — General guidance for enumeration of yeast and mould — Colony count technique at 25 °C 289.*

TZS 163, *Fruits and vegetables — Sampling*

TZS 268, *General atomic absorption spectrophotometric method for determination of lead in food stuffs*
TZS 538, *Packaging and labeling of goods*

TZS 729, *Microbiology — General guidance for the enumeration of coliforms — Colony count technique*

TZS 730 (Part 2)/ISO 16649 (Part 2), *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of -b-glucuronidase-positive Escheria coli – Part 2 – Colony-count technique at 44 0C using 5-bromo-4-chloro-3-indolyl-b-D-glucuronide*

TZS 731/ ISO 7251, *Microbiology of food and feeding-stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia Coli – Most Probable Number Technique*

TZS 799/ISO 16050, *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*

TZS 963 (Part 2):2007, *Starch and derived products – Heavy metals content – Part 2 – Determination of mercury content by atomic absorption spectrometry*

TZS 1315/ ISO 927, *Spice and Condiments - Determination of Extraneous matter and foreign matter content*

TZS 1326/ ISO 662, *Animal and vegetable fats and oils - Determination of moisture and volatile matter content*

TZS 1488/ ISO 750, *Fruits, vegetables and derived products – Sampling and methods of test – Part 2: Determination of titratable acidity*

TZS 1495, *Fruits and vegetables — Determination of copper*

content
TZS 1502, *Fruits and vegetables — Determination of arsenic content*

TZS 1503/ ISO 763, *Fruit and vegetable products — Determination of ash insoluble in hydrochloric acid*

TZS 1581-1, *Determination of cadmium content – Method graphite furnace atomic absorption spectrometry*

TZS 1581-2, *Determination of cadmium content – Method flame atomic absorption spectrometry*

3 Terms and definitions

For the purpose of this standard, the following definitions shall apply

3.1 tamarind pulp

the pulp obtained from the mature fruits of *Tamarindus indica* Linn by removing first the rind, then the fibrous skeleton enclosing the pulp and the seeds

3.2 extraneous matter

all matter present in the sample which is not from tamarind pulp.

4 Requirements

4.1 General requirements

4.1.1 The tamarind pulp shall be obtained from the mature fruits of *Tamarindus indica*, by removing first the rind, then the fibrous skeleton enclosing the pulp and the seeds.

4.1.2 The pulp shall have the characteristic taste and flavour of tamarind.

4.1.3 Tamarind pulp shall have brown colour

4.1.4 Tamarind pulp shall have a characteristic tamarind pulp odour.

4.1.5 The flavour of tamarind pulp form shall have sour and/or sweet taste

4.1.6 Tamarind pulp shall be free from visible insects and moulds, and shall be free from dead insects and contamination by rodents, visible to the naked eye, corrected if necessary, in any particular case. In case the magnification exceeds X 10, this fact should be stated in the test report.

4.2 Specific requirements

Tamarind pulp 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 Tamarind pulp

S/No	Characteristic:	Limits (Max)	Test method
1	Extraneous matter (m/m). %.	1.0	TZS 1315
2	Tamarind seed content, (including seed fragments % m/m	3.0	Annex A
3	Moisture, % m/m.	20	TZS 1326
4	Acid insoluble ash (on dry basis), % m/m,	0.5	TZS 1503:2016
5	Titrateable acidity as tartaric acid %.	9	TZS 1488:2016

5 Contaminants

5.1 Pesticide residues

Tamarind pulp shall not exceed the maximum limit for pesticides residues specified by by Codex Alimentarius Commission online data base.

5.2 Heavy metals

Heavy metals in Tamarind pulp should not exceed maximum residue limit as stipulated in Table 2 when tested in accordance with the test methods specified therein.

Table 2: Maximum Heavy Metals limits for tamarind pulp

Sl. No	Characteristic:	Limits (Max)	Test method
1	Lead mg/kg	0.1	TZS 268
2	Cadmium mg/kg	0.1	TZS 1581-1/2
3	Mercury mg/kg	0.01	TZS 963 -2
4	Arsenic mg/kg	0.2	TZS 1502

5.3 Mycotoxin limits

Aflatoxin limits in Tamarind pulp shall not exceed maximum limit as stipulated in Table 3 when tested in accordance with the test methods specified therein.

Table 3 Aflatoxin limits for tamarind pulp

S/N	Characteristic:	Maximum limits	Test Method
1	<i>Aflatoxin B1, µg/kg</i>	5	TZS 799
2	<i>Total aflatoxins, µg/kg</i>	10	TZS 799

6 Hygiene

6.1 Tamarind pulp shall be prepared under good hygienic practices as stipulated in TZS 109 and TZS 113.

6.2 Microorganisms in tamarind pulp should not exceed maximum limit as stipulated in Table 4

Table 4—Microbiological Limits for tamarind pulp

S/No	Characteristic:	Limits (Max)	Test methods
1	Total aerobic count cfu/g	10 ⁴	TZS 118
2	Yeasts and moulds cfu/g	10 ³	TZS 730
3	<i>Escherichia coli</i> cfu/g	Absent	TZS 731
4	<i>Staphylococcus aureus</i> , CFU/g	10 ²	TZS 125-2
5	<i>Salmonella</i> spp.	Absent	TZS 122

7 Packaging and marking and labeling

7.1 Packaging

Tamarind pulp shall be packaged in containers made of food grade material which will safeguard the hygienic, nutritional and organoleptic qualities of the product.

7.2 Marking and labelling

7.2.1 Tamarind pulp shall be labelled in accordance with TZS 538. In addition to the requirements specified under TZS 538, All containers of tamarind pulp intended for sale or distribution for human consumption, shall be legibly and indelibly marked or labeled with the following information;

- a) Name of the product; 'tamarind pulp'
- b) Trade name or brand name if any;
- c) Name, physical and postal address of manufacturer and/or packer;
- d) Batch or code number;
- e) Date of production
- f) Net weight;
- g) Best before date;
- h) Date of packing
- i) Country of origin;
- j) Storage condition

7.2.2 Tamarind pulp shall be marked on each individual container and on each package for dispatch.

7.2.3 Each package may also be marked with 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.

8. Sampling

Tamarind pulp shall be sampled in accordance with TZS 33.

Draft for stakeholders comments

ANNEX A
Normative

Determination of seed content

A.1 Thoroughly mix the sample and weigh 500 g of the sample.

A.2 Separate seeds, preferably by a knife and forceps.

A.3 After separation of seeds, free them of any adhering pulp.

A.5 Weigh the seeds and report the percentage.

Draft for stakeholders comments