



GAMBIAN STANDARD FOR PROCESSED TOMATO CONCENTRATES

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CONTENTS

	Page
Foreword	ii
Scope	1
Description	1
Essential Composition and Quality Factors	2
Food Additives	3
Contaminants	3
Hygiene	4
Weights and Measures	4
Labelling	4
Methods of Analysis and Sampling	5

DATE OF PUBLICATION

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THE GAMBIA STANDARDS BUREAU

The Gambia Standards Bureau is a statutory Government specialized Agency established by The Gambia Standards Bureau Act 2010 to standardize products, methods, systems and for connected matters. Hence, the Bureau is the sole National Standardization Body. As such, it has been a member of International Standardization Bodies such as the International Organization for Standardization (ISO) since 2011, International Electrotechnical Commission (IEC) and the Standards and Metrology Institute for Islamic Countries (SMIIC) from 2012.

The objectives of the Bureau, as specified in its Act, are to: establish and promulgate standards for imported and locally-produced goods; facilitate domestic and international trade; foster and promote standards both for industrial efficiency and advancing economic development; promote the health and safety of consumers; enhance international cooperation in relation to standards and standardization. Thus, the National Quality Policy details the responsibilities of the Bureau in Standardization, Metrology and Conformity Assessment services in Testing, Inspection and Certification.

Therefore, the functions, of the Bureau are to define, prepare, publish, modify or amend Standards Specifications as well information-dissemination of standards. In addition to providing Testing, Inspection and Certification services for goods, systems and processes independently or in relation to conformity with its Standards Mark, the Bureau also conducts training and research. In Metrology, the Bureau serves as the custodian of primary national reference measurement standards through its National Metrology Laboratories and conducts calibration of measurement devices and physical standards.

The development of Gambian Standards (GAMS) is carried out by the Bureau through Technical Committees composed of a balanced representation of stakeholders, as may be appropriate to the subject in question. The Bureau ensures that Standards are developed in accordance with the *ISO_IEC_Guide_21-1_2005: Regional or National adoption of International Standards and other International deliverables* and the *World Trade Organization Code of good practice for the preparation, adoption and application of standards*. To the greatest extent possible, Gambian Standards are aligned to or are adoptions of relevant international standards.

For further information on and copies of Gambian Standards, please contact The Gambia Standards Bureau.

COMMITTEE REPRESENTATIVES

The Technical Committee on National Food Standards which supervised the development of this Gambian Standard consists of representatives from the following organizations:

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Animal Health and Production Services (AHPS)

Plant Protection Services (PPS)

National Agricultural Research Institute (NARI)

National Association of Food Processors (NAFP)

National Poultry Farmers Association of The Gambia (NPFA)

National Women Farmers Association (NAWFA)

Consumer Protection Association of The Gambia (CPAG)

Jawneh and Family Cashew Farm (JFCF)

Agribusiness Services and Production Association (ASPA)

Gambia Livestock Marketing Agency (GLMA)

Fisheries Department

Association of Fishing Companies

The Working Group on Animal Base Food Products which developed this Gambian Standard consists of representatives from the following Organizations:

Gambia Livestock Marketing Agency (GLMA)

National Poultry Farmers Association of The Gambia (NPFA)

Food Safety and Quality Authority of The Gambia (FSQA)

Animal Health and Production Services (AHPS)

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

FOREWORD

The Gambia Standards Bureau (TGSB), in conformity with international best practice, coopted the National CODEX, Sanitary and Phytosanitary Committee (NCSPSC) as its Technical Committee (TC) on Food Standards. The Secretariat for this TC is the Bureau. This TC adopted the CODEX Standard for Sugars. The Procedure for adoption was the *ISO/IEC Guide 21-1 - Regional or national adoption of International Standards and other International Deliverables - Part 1: Adoption of International Standards*. The method of adoption was Direct Adoption.

This Gambian Standard for Sugars is applicable to sugars intended for human consumption without further processing.

This Standard addresses the following:

- Scope and description;
- Food additives;
- Anti-caking agents;
- Contaminants;
- Hygienic requirements;
- Labelling requirements.

This Standard can be obtained from The Gambia Standards Bureau.

SCOPE

This Standard applies to the product as defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repacking if required. This Standard also applies to the product when indicated as being intended for further processing. The Standard does not include products that contain seeds and skins such as “pizza toppings” and other “homestyle” products as well as products commonly known as tomato sauce, chilli sauce, and ketchup, or similar products which are highly seasoned products of varying concentrations containing characterising ingredients such as pepper, onions, vinegar, etc., in quantity that materially alter the flavour, aroma and taste of the tomato component.

2.1 PRODUCT DEFINITION

Processed tomato concentrate is the product:

- (a) prepared by concentrating the juice¹ or pulp obtained from substantially sound, mature red tomatoes (*Lycopersicon/Lycopersicum esculentum* P. Mill) strained or otherwise prepared to exclude the majority of skins, seeds and other coarse or hard substances in the finished product; and
- (b) preserved by physical means.

The tomato concentration shall be 7% or more of natural total soluble solids², but not dehydrated to a dry powder or flake form.

2.2 PRODUCT DESIGNATION

Tomato concentrate may be considered “Tomato Puree” or “Tomato Paste” when the concentrate meets these requirements:

2.2.1 “**Tomato Puree**” – Tomato concentrate that contains no less than 7% but less than 24% of natural total soluble solids.

2.2.2 “**Tomato Paste**” – Tomato concentrate that contains at least 24% of natural total soluble solids.



Only the informative sections of standards are publicly available. To have access to the full standard, you will need to purchase the standard from The Gambia Standards Bureau. You can contact the Bureau on **TEL:** 4464210, **Email:** info@tgsb.gm