

## RWANDA STANDARDS ON FOOD PRODUCTS

SN	RS NO	TITLE	SCOPE
1	<b>RS CAC/RCP1-1969,Rev.4 2003</b>	Code of practice-General Principle for Food Hygiene	This document follows the food chain from primary production to the final consumer, setting out the necessary hygiene conditions for producing food which is safe and suitable for consumption. The document provides a base-line structure for other, more specific, codes applicable to particular sectors.
2	<b>RS CODEX STAN 1-1985 Rev.4-2005</b>	General Standard for the Labelling of Pre-packaged Foods	Applies to the labelling of all pre-packaged foods to be offered as such to the consumer or for catering purposes and to certain aspects relating to the presentation thereof.
3	<b>RSCAC/GL1 -1979, Rev.1- 1991</b>	Codex General Guidelines on Claims	These guidelines relate to claims made for a food irrespective of whether or not the food is covered by an individual Codex Standard.
4	<b>RS CAC/GL2 -1985 ,Rev.1- 1993</b>	Guidelines on Nutrition Labelling	These guidelines recommend procedures for the nutrition labelling of foods
5	<b>RS CAC/GL 23-1997, Rev.1- 2004</b>	Guidelines for Use of Nutrition and Health Claims	These guidelines relate to the use of nutrition and health claims in food labelling and, where required by the authorities having jurisdiction, in advertising.
6	<b>RS19:2004</b>	Fruit-Based Soft Drinks-Part1 and 2—Specification	Prescribes the requirements and methods of test for soft drinks with fruit juice.
7	<b>RS 176:2007</b>	Soft Drinks - Specification	Covers the manufacture of soft drinks.
8	<b>RS17:2004</b>	Carbonated and Non – carbonated beverages – Specification	Prescribes the requirements and methods of test for carbonated and non-carbonated beverages.
9	<b>RS CAC/RCP 48:2003</b>	Code of hygienic practice for bottled/package drinking waters (other than natural mineral waters	Recommends general techniques for collecting, processing, packaging, storing, transporting, distributing, and offering for sale a variety of drinking waters (other than natural mineral water) for direct consumption.
10	<b>RS 1:2004</b>	Natural Mineral Water —Specification	Specifies the description and the hygienic practices for collecting, transport, treatment, bottling, packing, storage, and labelling of natural mineral waters offered for sale as food. It does not apply to natural mineral waters sold or used for other purposes.
11	<b>RS2:2004</b>	Packaged/Bottled Drinking Water —Specification	prescribes the requirements and methods of test for drinking water other than natural mineral water defined in the Rwanda Standard RS 1:2003, offered for sale in a packaged form
12	<b>RS23:2007</b>	Containerized mineral waters—Specification	Specifies requirements and methods of test for containerized mineral waters offered for human consumption
13	<b>RS 85:2008</b>	Passion fruit Nectar—Specification	Specifies the requirements and methods of test for passion fruit nectar.

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14	<b>RSCODEXSTAN 48-2005</b>	Concentrated Apple Juice Preserved Exclusively by Physical means - Specification	Applies to unfermented but fermentable juice, intended for direct consumption, obtained by a mechanical process from sound, ripe apples ( <i>Pyrus malus</i> L.) Preserved exclusively by physical means.
15	<b>RS CODEX STAN 45- 2005</b>	Concentrated Orange Juice Preserved Exclusively by Physical means- Specification	applies to unfermented but fermentable orange juice, intended for direct consumption, obtained by a mechanical process from the endocarp of sound, ripe oranges ( <i>citrus sinensis</i> L. Osbeck) preserved exclusively by physical means.
16	<b>RS 21:2004</b>	Concentrated Passion fruit juice preserved exclusively by physical means —specification	applies to unfermented but fermentable passion fruit juice intended for direct consumption obtained by mechanical process from sound and ripe passion fruit ( <i>Passiflora edulis Sims</i> ) preserved exclusively by physical means
17	<b>RS 22:2004</b>	Mango Juice Preserved Exclusively by Physical Means-Specification	applies to unfermented but fermentable orange juice, intended for direct consumption, obtained by a mechanical process from the endocarp of sound, ripe oranges ( <i>citrus sinensis</i> L. Osbeck) preserved exclusively by physical means.
18	<b>RS125:2009</b>	Fruit Flavoured Drinks —Specification	Prescribes the requirements and methods of test for fruit flavoured drinks.
19	<b>RSCODEXSTAN 85-2005</b>	Concentrated Pineapple Juice Preserved Exclusively by Physical means—Specification	applies to Unfermented but fermentable juice, intended for direct consumption, obtained by a mechanical process, which may include centrifuging but not filtering, from the flesh or parts thereof, with or without core material, of sound, ripe pineapples ( <i>Ananas comosus</i> L. Merrill = <i>Ananas sativus</i> L. Lindl.) preserved exclusively by physical means. <sup>2</sup> The juice may have been concentrated and later reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice.
20	<b>RS20:2004</b>	Cereal Based Alcoholic Beverages—Specification	Standard prescribes requirements and methods of test for cereal based alcoholic beverages.
21	<b>RS16:2004</b>	Beer-Specification	Prescribes the requirements and methods of test for beer.
	<b>RS3: 2004</b>	Code of Practice for Processing, Handling and Distribution of Alcoholic	Prescribes the requirements for processing, handling and distribution of alcoholic beverages.

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		Beverages	
22	RS4:2004	Neutral Spirits—Specification	Prescribes the requirements and methods of test for neutral spirit intended for use in the manufacture or blending of alcoholic beverages.
23	RS 5:2004	Gin-Specification	Prescribes the requirements and methods of sampling for Gins.
24	RS6:2004	Brandy—Specification	prescribes the requirements for brandies
25	RS7:2004	Whisky —Specification	Prescribes the requirements and methods of test for whisky (whiskey). It does not apply to whisky concentrate, which is subject to further processing before consumption.
26	RS8:2004	Rum —Specification	Prescribes the requirements and methods of sampling and testing for rum.
27	RS9:2004	Vodka—Specification	Prescribes the requirements and methods of test for vodka.
28	RS10:2004	Still table wines —Specification	Prescribes the requirements and methods of test for still table wines.
29	RS11:2004	Sparkling Wines —Specification	Specifies the requirements and methods of test for sparkling wines.
30	RS12:2004	Fortified Wines —Specification	prescribes the requirements and methods of test for fortified wines
31	RS 24:2004	Sorghum Grains—Specification	applies to sorghum grains obtained from species of <i>sorghum bicolor</i> (L) Moench, intended for direct human consumption,
32	RS 25:2004	Maize Grains—Specification	Covers specification and methods of sampling and test for maize. The standard applies to maize (corn) for direct human consumption,
33	RS 24:2004	Wheat and Durum Wheat Grains —Specification	Applies to wheat grains of the species common wheat ( <i>Triticum aestivum</i> L.) and durum wheat ( <i>Triticum durum</i> Desf.) intended for processing for human consumption.
34	RS 28:2004	Sorghum Grains—Specification	applies to whole maize (corn) meal, for human consumption prepared from kernels of common maize, <i>Zea mays</i>
	RS 29:2004	Edible Maize starch —Specification	prescribes the requirements for edible maize starch, commonly referred to as edible corn starch or corn flour.
35	RS 30:2004	Sorghum Flour—Specification	Specifies requirements for sorghum flour for

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			human consumption.
36	<b>RS31:2004</b>	Whole Wheat Flour—Specification	Applies to whole – wheat flour for human consumption prepared from common wheat, <i>Triticum aestivum</i> L., or club wheat, <i>Triticum compactum</i> Host. Or mixtures thereof, which is prepackaged ready for sale to the consumer or destined for use in other food products.
37	<b>RS 121:2006</b>	Dry Milled Maize Products—Specification	Prescribes the requirements for dry milled maize products destined for human consumption.
38	<b>RS 165:2007 EAS173:2000</b>	Pasta Products — Specification	Prescribes the requirements and methods of test for pasta products.
39	<b>RS71:2005</b>	Bread-Specification	Prescribes the requirements and the methods of test for white Bread, brown bread, whole meal bread and enriched bread.
40	<b>RS 68:2005</b>	Soya Bean—Specification	Gives minimum requirements and methods of test for soya beans for general use.
41	<b>RS 69:2005</b>	Processed Cereals based Foods for Infants and Children —Specification	Specifies requirements and methods of test for processed cereal-based foods intended for supplementation of the diet of infants and children.
42	<b>RS 27:2007</b>	Milled Rice—Specification	Specifies requirements, classification, grading and methods of test for milled rice.
43	RS 236:2007 CAC/RCP 22-1979	Recommended International Code of Hygiene Practice for Groundnuts (Peanuts)	Applies to groundnuts, also known as peanuts, monkey nuts or earth nuts ( <i>Arachis hypogaea</i> L). It contains the minimum requirements of hygiene for farm handling, transportation, storage, In-shell operations and commercial shelling. It covers all types and forms of raw, dried groundnuts (peanuts) in-shell and shelled.
45	RS 237:2007 CAC/RCP 55-2004	Recommended International Code of Hygiene Practice for the Prevention and reduction of Aflatoxin Contamination in Peanuts	This document is intended to provide guidance for all interested parties producing and handling Peanuts for entry into international trade for human consumption. All peanuts should be prepared and handled in accordance with the Recommended International Code of Practice – General Principles of Food Hygiene <sup>1</sup> , which are relevant for all foods being prepared for human consumption. These codes of practice indicate the measures that should be implemented by all persons that have the responsibility for assuring that food is safe and suitable for consumption.
46	<b>RS 153:2007 ISO 605:1991</b>	Pulses - Determination of impurities, size, foreign odours, insects, and species and variety - Test methods	Specifies methods not given in other international Standards for testing pulses which have not been processed and which are intended for human

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			consumption or for animal feeding stuffs.
47	<b>ISO 6820-1985</b>	Wheat flour and rye flour - General guidance on the drafting of bread-making tests	Gives general guidance on the drafting of bread-making tests for wheat flour and rye flour, irrespective of whether the flours are commercial or experimental. It follows the Standard layout widely used for methods of analysis and thus ensures that no element is left unconsidered by the user when elaborating or drafting a bread-making test.
48	<b>RS 234:2007</b> <b>ISO 7698:1990</b>	Cereals, pulses and derived products - Enumeration of bacteria, yeasts and moulds	Specifies a method for the enumeration of bacteria, yeasts and moulds in cereals, pulses and their immediate derived products (flour, semolina, bran, etc.).
49	<b>RS 152:2007</b> <b>ISO 9648:1990</b>	Sorghum - Determination of tannin content	specifies a universal method for the determination of tannin content in sorghum grains
50	<b>RS192:2007</b>	Peanut Butter—Specification	Specifies the requirements and methods of sampling and test for peanut butter.