



Reference number

DRS 346: 2017

© RSB 2017

In order to match with technological development and to keep continuous progress in industries, Standards are subject to periodic review. Users shall ascertain that they are in possession of the latest edition

© RSB2016

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without prior written permission from RSB.

icreview

Requests for permission to reproduce this document should be addressed to

Rwanda Standards Board

P.O Box 7099 Kigali-Rwanda

Tel. +250 252 586103/582945

E-mail: info@rsb.gov.rw

Website: www.rsb.gov.rw

©RSB 2017 All rights reserved

Contents

Lique	eur — Specification	i
Lique	eur — Specification	1
1	Scope	1
2	Normative references	1
3	Terms and definitions	
4	Requirements	
4.1	Ingredients	
4.2	General requirements	
4.3	Specific quality requirements	2
5	Contaminants	
6	Hygiene	
7	Packaging	
-		3
8	Labelling	
9		3

Foreword

Rwanda Standardsarepreparedby Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

RSnnn-n was prepared by Technical Committee RSB/TC 000, TC title, Subcommittee SC nn, SC title.

Committee membership

The following organizations were represented on the Technical Committee on Beverages (RSB/TC 001) in the preparation of this standard.

MINAGRI/RALIS

PoA

ICK BIK Kabgayi

IMPANO Products Ltd

SPERANZA gp Ltd

COPROVIBA

UNIVERSITYOF RWANDA

KASESE Distillers

Ese URWIBUT

UR/CAVM

Rwanda Standards Board(RSB) - Secretariat

contraction comments

Liqueur — Specification

1 Scope

This draft specifies the requirements and methods of sampling and test for liqueur.

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.

3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply.

3.1

Liqueur

Alcoholic product made by mixing flavouring or sweetening ingredients with spirit

3.3

Spirit

2,000

alcoholic beverage intended for human consumption; possessing particular organoleptic qualities; having been produced by the distillation, with or without added flavourings, of naturally fermented products, and/or by the maceration or similar processing of plant materials in ethyl alcohol of agricultural origin and/or distillates of agricultural origin, and/or spirit drinks and/or by the addition of flavourings, sugars or other sweetening products and/or other agricultural products and/or foodstuffs to ethyl alcohol of agricultural origin and/or to distillates of agricultural origin and/or to spirit drinks.

Requirements 4

Ingredients 4.1

The following ingredients may be used

- Spirit complying with the relevant standards a)
- flavouring agents (such as cream, milk or other milk products, fruit, wine, herbs, eggs) complying with relevant b) onne standards
- Distilled water complying with RS EAS 123 c)

General requirements 4.2

- possess the characteristic flavour of the flavouring agent used; a)
- be so produced, as to prevent spoilage during storage under normal conditions; b)
- be free from any extraneous matter c)

4.3 Specific quality requirements

Liqueur shall meet the quality requirements specified in Table 1.

Quality requirements for liqueur Table 1

S/N	Characteristic	Requirement	Test method
	Ethyl alcohol content, %, v/v,	15 - 45	RS EAS 104
	Total Soluble Solids (^o Brix) (sugar content) (invert sugar), min, %	10	
	Total ash %, max	0.2	
	Total acids as acetic acid, g/100 L, max	15	
	Total esters as ethyl acetate, g/100 L, max	5	
	Aldehydes as acetaldehyde, g/100 L, max	2	
(Furfural, mg/100 mL, max	Pass the test	
	Higher alcohols, g/100 L, max	3	
	Methyl alcohol, mg/L, max	300 for brandy liqueur or a blend containing brandy and 50 for others	

5 Contaminants

5.1 Liqueur shall not contain more than 3 mg/kg of arsenic, 10 mg/kg of lead, 1 mg/kg of cadmium and 1 mg/kg of mercury when tested in accordance with

5.2 Where milk products have been used, the Aflatoxin M1 shall not exceed 0.5µg/l

6 Hygiene

Liqueur shall be manufactured and handled in a hygienic manner in accordance with EAS 39.

7 Packaging

Liqueur shall be packaged in glass bottles that preserve the quality of the products

8 Labelling

In addition to the requirements of RS EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- a) common name as "Liqueur"
- b) Flavouring agent used
- c) name, physical location and address of manufacturer;
- d) ethyl alcohol content, % by volume;
- e) net content;
- f) declaration by common name of any additives used;
- g) date of manufacture;
- h) batch identification number/code;
- i) country of origin; and
- j) statutory warnings

9 Sampling and test

Sampling and tests shall be carried out in accordance with RS EAS 104.

copy for public review comments

contraction comments

Bibliography

copyfor public review comments

<text>

©RSByyyy All rights reserved