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Cheese — Specification —

Part 10:

Mashanza

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Foreword

Rwanda Standards are prepared by 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.

DRS 50-10 was prepared by Technical Committee RSB/TC 004, *Milk and milk products*.

RS 50 consists of the following parts, under the general title Cheese — Specification:

- *Part 1: General requirements*
- *Part 2: Gouda cheese*
- *Part 3: Cream cheese*
- *Part 4: Processed cheese*
- *Part 5: Cheddar cheese*
- *Part 6: Cottage cheese*
- *Part 7: Mozzarella cheese*
- *Part 8: Paneer cheese*
- *Part 9: Goat cheese*
- *Part 10: Mashanza*

Committee membership

The following organizations were represented on the Technical Committee on *Milk and milk products* (RSB/TC 004) in the preparation of this standard.

Blessed Dairies Ltd

Gasabo District

IAKIB Dairy Cooperative

Inyange Industries Ltd

KOPROGEG

La Fromagerie Ltd

National Industrial Research and Development Agency (NIRDA)

Nyabihu TVET School

Nyarutarama Business Incubation Centre (NBIC)

Rwanda Food and Drug Authority (RFDA)

Rwanda Inspectorate, Competition and Consumer Protection Authority (RICA)

UR-CAVM

Rwanda Standards Board (RSB) – Secretariat

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Cheese — Specification — Part 10: Mashanza

1 Scope

This Draft Rwanda standard specifies the requirements, sampling and test methods for Mashanza intended for human consumption.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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.

AOAC 926.08, *Loss on drying (moisture) in cheese. Method I*

AOAC 999.10, *Lead, Cadmium, Zinc, Copper, and Iron in Foods, Atomic Absorption Spectrophotometry after Microwave Digestion*

ISO 1735, *Cheese and processed cheese products — Determination of fat content — Gravimetric method (Reference method)*

ISO 5546, *Caseins and caseinates—Determination of Ph (Reference method)*

ISO 8197, *Milk and milk products—Sampling — Inspection by variables*

RS CAC/RCP 1, *General Principles for food hygiene*

RS CAC/RCP 57, *Code of hygienic practice for milk and milk products*

RS CODEX STAN 192, *General standard for food additives*

RS EAS 38, *Labelling of pre-packaged foods — General requirements*

RS ISO 11290-2, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 2: Enumeration method*

RS ISO 14501, *Milk and milk powder — Determination of aflatoxin M1 content — Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography*

RS ISO 16649-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

RS ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

RS ISO 5538, *Milk and milk products — Sampling inspection by attributes*

RS ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp. — Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR V and SC*

RS ISO 6611, *Milk and milk products — Enumeration of colony-forming units of yeasts and/or moulds — Colony-count technique at 25 degrees C*

RS ISO 707, *Milk and milk products — Guidance on sampling*

3 Terms and definitions

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

3.1

Mashanza

soft fresh white cheese made from fermentation of milk after removal of whey.

3.2

pasteurized milk

milk which has been subjected to pasteurisation either by batch method, flash pasteurisation or High Temperature Short Time method (HTST)

3.3

batch method

method in which temperature of milk is raised to not less than 65 °C and retained at this temperature for at least 30 min and, immediately and rapidly cooled to 10 °C or less

3.4

High Temperature Short Time method (HTST)

temperature of milk raised to not less than 72 °C and retained at this temperature for at least 15 s and immediately and rapidly cooled to a temperature of 10 °C or less

3.5

flash pasteurization

temperature of milk raised to not less than 80 °C and retained at this temperature for at least 10 s and immediately and rapidly cooled to 10 °C or less.

4 Requirements

4.1 Raw materials

- a) raw milk complying with RS.....
- b) Pasteurized milk complying with RS EAS 69

4.2 Optional ingredients

When used optional ingredients shall comply with relevant standards, be food grade.

4.3 General requirements

Mashanza shall be free from any extraneous matter or any adulterant:

4.4 Specific requirements

Mashanza shall comply with specific requirements in Table 1 when tested in accordance with test methods specified therein.

Table 1—Specific requirements for Mashanza

S/N	Characteristic	Requirement	Test method
i.	Dry matter, %	31.1- 48.8	AOAC 926.08
ii.	pH	4.3 – 4.5	ISO 5546
iii.	Acidity as lactic acid, %	60.0 - 100.8	
iv.	Milk fat in dry matter % min	18	ISO 1735

5 Food additives

Food additives which may be added in Mashanza shall be in accordance with RS CODEX STAN 192.

6 Hygiene

6.1 Mashanza shall be prepared in accordance with RS CAC/RCP 57 and RS CAC/RCP 1.

6.2 Mashanza shall not exceed microbiological limits in Table 2 when tested in accordance with test methods specified therein

Table 2—Microbiological limits for Mashanza

S/N	Microorganism	Maximum limit	Test method
i.	<i>Salmonella spp</i> per 25g	Absent	RS ISO 6579-1

ii.	<i>E. Coli</i> , cfu/g	Absent	RS ISO 16649-2
iii.	<i>Listeria monocytogenes</i> per 25g	Absent	RS ISO 11290-2

7 Contaminants

7.1 Mashanza shall comply with those maximum pesticides, veterinary drug residues and any other chemical contaminants as provided by Codex Alimentarius Commission

7.2 Mashanza shall comply with the maximum limits for heavy metals that are provided by Codex Alimentarius Commission

7.3 When tested in accordance with RS ISO 14501, the level of Aflatoxin M1 shall not exceed 0.50 µg/kg.

8 Packaging

Mashanza shall be packaged in food grade containers made of suitable material and shall be well sealed in order to prevent contamination of the contents during storage and transportation.

9 Labelling

In addition to the requirements of RS EAS 38, each package of Mashanza shall be legibly and indelibly labelled with the following:

- c) name of the product
- d) name and address of the manufacturer
- e) list of ingredients
- f) date of manufacture
- g) expiry date
- h) storage instructions
- i) net weight
- j) country of origin
- k) batch number/lot number

10 Sampling

10.1 Sampling shall be done in accordance with RS ISO 707

10.2 In addition to the provisions in RS ISO 707, sampling shall comply with ISO 8197 or RS ISO 5538 when sampling is purposely for inspection.

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Annex A (informative)

Processing methods

A.1 Method 1

A.1.1. Get raw cow milk

A.1.2. Filtration of milk

A.1.3. Pasteurization (for 20 minutes)

A.1.4. Fermentation (by using whey called Magunjo) for 1day-7days. Note: In 10 l of milk, 4-8 l of whey may be added, ration 5:10 varies)

A.1.5. Le temps de coagulation totale varie de 14 à 48 heures pour les pâtes fraîches

A.1.6. Enfin, le mode d'égouttage et le conditionnement du produit dépendent de l'équipement utilisé (cuve munis de vanne, tige en bambou, louche, faisselle, à la main) et surtout des quantités de lait disponible

A.2 Method 2

A.2.1 Take fermented milk (right after fermentation without shaking/mixing)

A.2.2 Squeeze all the water/whey from the milk by using an appropriate filter until you remain with solid matter called aWhite cheese (Mashanja).

A.2.3 When AWhite cheese (Mashanja) is ready, put in a container such as basket, then they are ready to be eaten, with or without other foods such as rice, potatoes, etc.

A.2.4 The shelflife of a White cheese (Mashanja) can be 7 days or more.

A.3 Factors affecting the quality of White cheese (Mashanja)

See figure 1

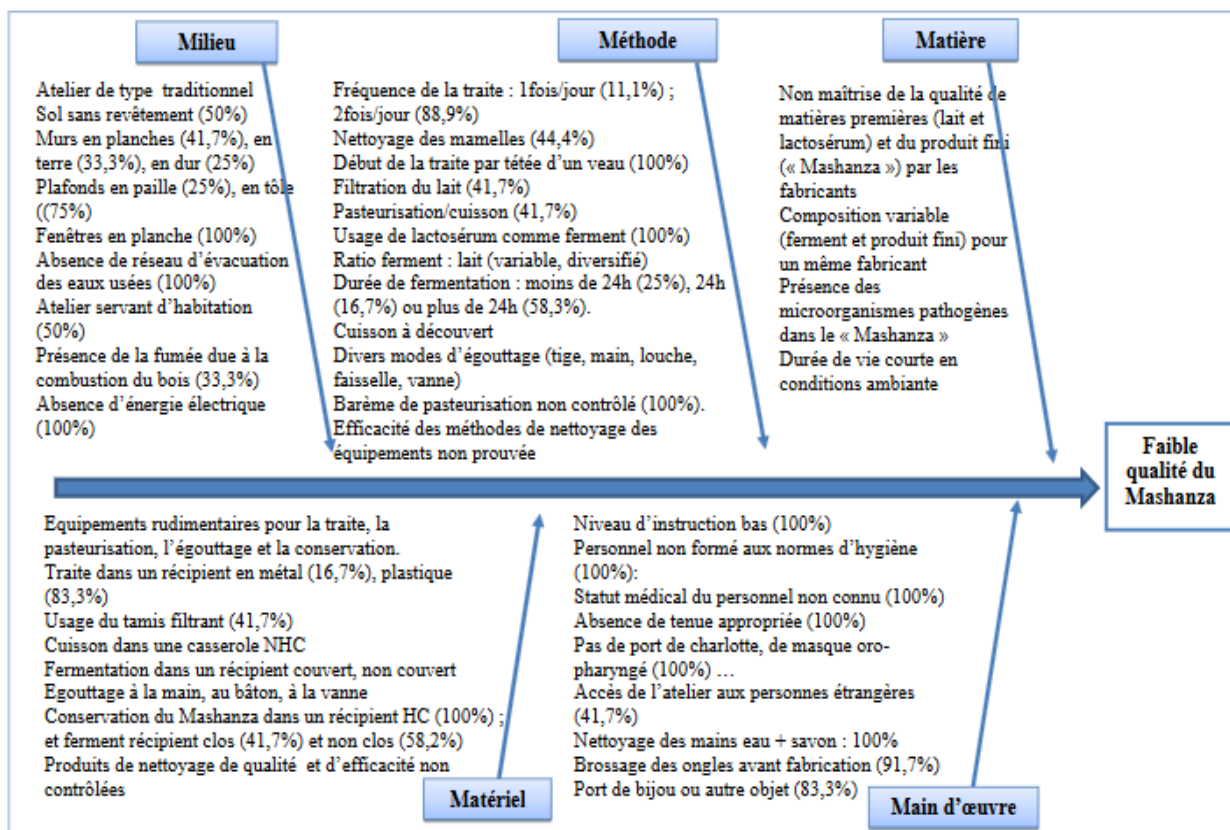


Figure 2 : Facteurs influençant la qualité du fromage frais Mashanza dans 12 unités de fabrication du Sud-Kivu

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Price based on 7 pages

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