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Fruits collection centre — Requirements

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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

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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 471 was prepared by Technical Committee RSB/TC 016, *Fresh fruits and vegetables*.

In the preparation of this standard, reference was made to the following standard (s):

- 1) RS 315: Potato collection centre — Basic requirements
- 2) RS CAC/RCP 1: General Principles for Food Hygiene — Code of Practice

The assistance derived from the above source is hereby acknowledged with thanks.

Committee membership

The following organizations were represented on the Technical Committee on *Fresh fruits and vegetables* (RSB/TC 016) in the preparation of this standard.

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Benya Co.Ltd

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Ministry of Agriculture and Animal Resources (MINAGRI-SPIU)

National Agricultural Export Development Board (NAEB)

Nyabihu TVET School

Rwanda Agriculture and Animal Resources Development Board (RAB)

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Fruits collection centre —Requirements

1 Scope

This Draft Rwanda Standard covers the location, structural, facility, equipments, safety and management requirements for fruits collection centre.

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.

RS 428, *Good agricultural practices — Basic requirements*

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

RS ISO 7558, *Guide to the prepacking of fruits and vegetables*

3 Terms and definitions

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

3.1

fruits collection centre

public place recognized by the competent authority where fruits are collected

3.2

competent authority

ministry having responsibility and any local or officially recognised authority

4 Location

4.1 The location of the fruits collection centre shall be authorized by competent authority.

4.2 The location should have access to infrastructures such as water , power supply and road

5 Structural requirements

The construction and building materials of fruits collection centre shall be :

- a) of a type approved by the competent authority;
- b) constructed from impervious materials that can be easily cleaned and not causing contamination ; and.
- c) properly constructed as to be readily cleaned and maintained in a good state of repair at all times.

6 Storage area layout

- 6.1** The area shall be constructed in a way to avoid entrance of pests and insects.
- 6.2** The layout of the storage area shall be as to allow separation of fruit varieties
- 6.3** The area shall be organized to allow the separation of reception area

7 Facility requirements

Facilities shall:

- a) include receiving area, main storage area, store room for equipments and chemicals, changing rooms and toilets, office, , and washing facilities;
- b) permit protection against cross-contamination; and
- c) be clearly signposted.

7.1 Receiving area

- 7.1.1** The area shall be located away from the storage area.
- 7.1.2** Fruits collection centre shalld be provided with grading equipments.
- 7.1.3** The area shall be well lighted to facilitate the reception.
- 7.1.4** It shall be designed and constructed as to protect the weighting equipment and workers against rain and sunshine.

7.2 Toilets

Fruits collection centre shall be provided with toilet in appropriate location, adequate and able to prevent fruits contamination effectively.

8 Safety requirements

- 8.1** Firefighting equipment in working condition (fire extinguishers, fire hydrants) shall be provided and be installed in a conspicuous and accessible location.

8.2 There shall be provisions for first aid facilities.

8.3 Protective clothes shall be provided to the workers.

9 Handling requirements

9.1 Quality control, sorting and grading

9.1.1 Received fruits shall have grown in accordance with good agricultural practices as per RS 428.

9.1.2 Before bulking with other fruits, the received product shall be checked for maturity, defects (varietal purity, sprouting, lesions, greening, rotting and mechanical damage,) fruits with defects detrimental to the general quality of the products shall not be mixed with other quality fruits.

9.1.3 Fruits shall be sorted to remove all plant debris, soils, defected fruits and any other objectionable matter

9.1.4 Care shall be taken to avoid mixing of varieties.

9.1.5 Fruits shall be graded in accordance with the related standards.

9.2 Storage

9.2.1 Fruits shall be stored in conditions that keep the quality of the product.

9.2.2 The FIFO system shall be applied.

9.3 Packaging

9.3.1 The packaging shall be done in accordance with RS ISO 7558. .

9.3.2 Fresh fruits shall be packed in such a way as to protect the produce. The packaging material used inside the package shall be of food grade, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue. Packages shall be free from any foreign matter and the material shall be recyclable.

9.3.3 The contents of each package shall be uniform and consist exclusively of fresh fruits of the same origin, variety and/or commercial type, and quality. The visible part of the content of the package shall be representative of the entire contents.

10 Labeling

In addition to the requirement in RS EAS 38, the label shall indicate the fruits collection centre and the date of harvest.

11 Waste management

11.1 There shall be waste disposal system subject to environmental protection principles.

11.2 The waste disposal area shall be located in a way that avoids harbourage of rodents.

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