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Sesame seed candy — Specification

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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 WDB, 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 509 was prepared by Technical Committee RSB/TC 003, *Cereals, pulses, legumes and cereal products*.

Committee membership

The following organizations were represented on the Technical Committee on Cereals, pulses, legumes and cereal products. (RSB/TC 003) in the preparation of this standard.

Ace global depository Rwanda Ltd

BM Nkunda Ltd

International Consultant in food processing companies

MANOSALWA FOOD INDUSTRIES LTD

Mount Meru Soyco Ltd

National Industrial Research and Development Agency (NIRDA)

Nyarutarama Business Incubation Center

One Acre Fund

RMP Ltd

Rwanda Agriculture and Animal Resources Development Board (RSB)

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Rwanda Food and Drugs Authority (RFDA)

SOSOMA Industries

SPIC Ltd

SPIC Ltd

UR-CAVM

ZIMA HEALTHY GROUP (ZHG) Ltd

Rwanda Standards Board (RSB) – Secretariat

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Sesame seed candy — Specification

1 Scope

This Draft Rwanda Standard specifies the requirements, sampling and test methods for sesame seed candy from the varieties of *Sesamum indicum* L. 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 999.11, *Determination of Lead, Cadmium, Copper, Iron, and Zinc in Foods— Atomic Absorption Spectrophotometry*

RS 415, *Sesame seeds— Specification*

RS CAC/RCP 1, *Code of practice — General principles of food hygiene*

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

RS EAS 16, *Plantation (mill) white sugar— Specification*

RS EAS 36, *Honey— Specification*

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

RS EAS 5, *Refined white sugar — Specification*

RS EAS 749, *Brown sugars— Specification*

RS ISO 16050, *Food stuffs — Determination of aflatoxin B1 and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High performance liquid chromatographic method*

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 20483, *Cereals and pulses — Determination of the nitrogen content and calculation of the crude protein content — Kjeldahl method*

RS ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0,95*

RS ISO 2171, *Cereals, pulses and by-products — Determination of ash yield by incineration*

RS ISO 24333, *Cereals and cereal products — Sampling*

RS ISO 3960, *Animal and vegetable fats and oils — Determination of peroxide value — Iodometric (visual) endpoint determination*

RS ISO 4833-1, *Microbiology of the food chain – Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 degrees C by the pour plate technique*

RS ISO 5498, *Agricultural food products — Determination of crude fibre content — General method*

RS ISO 5985, *Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid*

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.*

RS ISO 6634, *Fruits, vegetables and derived products — Determination of arsenic content — Silver diethyldithiocarbamate spectrophotometric method*

RS ISO 665, *Oilseeds — Determination of moisture and volatile matter content*

RS ISO 729, *Oilseeds — Determination of acidity of oils*

3 Terms and definitions

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

3.1

sesame seeds

edible seeds of the sesame plant, which are used whole or have oil extracted

3.2

sesame seed candy

crispy/chewy confection of sesame seeds with other food grade ingredients, which may be pressed into different shapes

3.3

food grade packaging material

material which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product

4 Requirements

4.1 Ingredients

4.1.1 Essential ingredients

Sesame seeds complying with RS 415 and comprising at least 60% of the mixture.

4.1.2 Optional ingredients

The following ingredients may be used and shall comply with relevant standards:

- a) Sugar complying with either RS EAS 5 or RS EAS 16 or RS EAS 749
- b) Honey complying with RS EAS 36;
- c) Pastry; and
- d) edible seed/fruit.

4.2 General requirements

Sesame seed candy shall:

- a) Have crispy or chewy texture;
- b) be practically free from abnormal and undesirable flavours and odours;
- c) be free from decayed and/or mould-damaged seeds; and
- d) Free from any extraneous matter Practically free from toxic and noxious seeds.

4.3 Specific requirements

Sesame seed candy shall comply with the specific requirements stipulated in Table 1 when tested in accordance with test methods specified therein.

Table 1—Specific requirements for Sesame seed candy

S/N	Characteristic	Requirement	Test method
i.	Moisture content, %, max.	7.0 [20]	RS ISO 665
ii.	Acid insoluble ash, %, mass by mass, on dry basis, max.	0.4	RS ISO 5985
iii.	Total ash% max.	4.0	RS ISO 2171
iv.	Free fatty acid %, by mass max	[2.0]	RS ISO 729

v.	Crude protein on dry matter basis, % m/m, min	15	RS ISO 20483
vi.	Crude fibre % m/m on dry basis, max.	5.0	RS ISO 5498
vii.	Peroxide value, meq. oxygen/kg fat, max.	10	RS ISO 3960

5 Food additives

Food additives which may be used in the manufacture of sesame seed candy shall comply with RS CODEX STAN 192

6 Hygiene

Sesame seed candy shall be manufactured processed, packaged, stored and distributed under hygienic conditions prescribed in RS CAC/RCP 1.

7 Microbiological limits

Sesame seed candy shall not exceed microbiological limits in Table 2 when tested in accordance with test methods specified therein.

Table 2—Microbiological limits for Sesame seed candy

S/N	Microorganism	Maximum limit	Test method
i.	Total viable count, CFU/g	10 ⁴	RS ISO 4833-1
ii.	E. coli, CFU/g	absent	RS ISO 16649-2
iii.	<i>Salmonella spp</i> in 25g	Absent	RS ISO 6579-1
iv.	Yeast and Moulds, CFU/g	10 ²	RS ISO 21527-2

8 Contaminants

8.1 Pesticide residues

Sesame seed candy shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8.2 Heavy metals

Sesame seed candy shall not exceed the acceptable limits of Heavy metals specified in Table 3

Table 3— Limits of heavy metals in Sesame seed candy

S/N	Microorganism	Maximum limit (mg/kg)	Test method
i.	Lead (Pb)	0.1	AOAC 999.11
ii.	Cadmium (Cd)	0.2	

iii.	Arsenic (Ar)	0.1	RS ISO 6634
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8.3 Mycotoxins

Sesame seed candy shall not exceed mycotoxin limits in Table 4 when tested in accordance with test methods specified therein.

Table 4 — Mycotoxin limits for sesame seed candy

S/N	Type of mycotoxin	Maximum limit (µg/kg)	Test method
1.	Total aflatoxins	10	RS ISO 16050
2.	Aflatoxin B ₁	5	

9 Packaging

Sesame seed candy shall be packaged in a food grade packaging materials

10 Labelling

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

- a) common name of the product, 'Sesame seed candy'.
- b) list of ingredients shall be declared on the label in descending order of proportion;
- c) net weight in metric units;
- d) name and address of manufacturer, packer, distributor, importer, exporter or vendor e) date of manufacture;
- g) batch/lot identification;
- h) expiry date;
- i) country of origin;
- k) storage instructions; and
- l) instructions on disposal of used package.

11 Sampling

Sampling of sesame seed candy be done in accordance with RS ISO 24333.

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