



# RWANDA STANDARD

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**101**

Third edition

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## Cookies — 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 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.

RS 101 was prepared by Technical Committee RSB/TC 003, *Cereals, pulses, legumes and cereal products*.

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

- 1) KS 661: 2007, Cookies — Specification

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

This third edition cancels and replaces second edition (RS RS 101:2018 ), which has been technically revised.

## 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.

Enterprise URWIBUTSO/SINA GERARD

MANOSALIWA Food Industries Ltd

MINIMEX Ltd

National Agricultural Export Development Board (NAEB)

National Industrial Research and Development Agency (NIRDA)

Nyarutarama Business Incubation Center

One Acre Fund-Tubura

Rwanda Food and Drugs Authority

Zamura Feeds Ltd

Rwanda Standards Board (RSB) – Secretariat

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# Cookies — Specification

## 1 Scope

This Draft Rwanda Standard specifies the requirements, sampling and test methods for cookies 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 942.17, *Arsenic in foods Molybdenum blue method*

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

RS CXC 1, *Code of practice — General Principles of Food Hygiene*

RS CXS 192, *General Standard for food additives*

RS EAS 1, *Wheat flour — Specification*

RS EAS 12, *Potable water — Specification*

RS EAS 321, *Edible fats and oils — Specification*

RS EAS 35, *Fortified edible salt — Specification*

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

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

RS ISO 11085, *Cereals, cereals -based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method*

RS ISO 16050, *Foodstuffs — 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 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 24333, *Cereals and cereal products — Sampling*

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 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 6888-1, *Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Method using Baird-Parker agar medium*

RS ISO 712, *Cereals and cereal products — Determination of moisture content — Reference method*

### **3 Terms and definitions**

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

#### **3.1**

##### **cookies**

flat, baked products generally made from a soft, thick dough characterised by a chewy and denser texture

#### **3.2**

##### **filled cookies**

cookies sandwiched with the filing of cream, jam, jelly, 'marshmallic caramel', figs, raisins or similar products

#### **3.3**

##### **cream**

homogeneously mixed preparation of hydrogenated fat or bakery shortening, icing sugar, flavours and approved food colours with or without other permitted ingredients in small proportions

#### **3.4**

##### **coated cookies**

cookies with or without the filing in-between, but coated with chocolate or caramel or icing sugar



### 3.5

#### **garnished cookies**

cookies garnished with nuts, fruits, cherries, jelly crystals or candy crystals firmly set onto the product

### 3.6

#### **food grade packaging material**

packaging material, made of substances which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

## **4 Types**

Cookies may be of the following types:

- a) filled cookies;
- b) coated cookies; and
- c) garnished cookies.

## **5 Requirements**

### **5.1 Ingredients**

#### **5.1.1 Essential ingredients**

In cookies making , the following essential ingredients shall be used and shall comply with relevant standards:

- d) wheat flour, complying with RS EAS 1 singly or in combination with other flours complying with relevant standards;
- e) edible oil or fat, or shortening complying with RS EAS 321;
- f) edible salt, complying with RS EAS 35; and
- g) baking powder complying with RS EAS 993.

#### **5.1.2 Optional ingredients**

The following optional ingredients including but not limited to the following may be used in cookies and shall comply with relevant standards:

- a) cereal and cereal products;
- b) oil seed products;
- c) nuts;
- d) edible starches;
- e) milk and milk products;
- f) sugars complying with RS EAS 5 or RS EAS 16 or RS EAS 749;
- g) Chocolate complying with RS EAS 1033;
- h) honey complying with RS EAS 36;
- i) fruits, edible vegetables, and derived products;
- j) spices;
- k) leavening agents;
- l) processing aids.
- m) potable water complying with RS EAS 12;

## **5.2 General requirements**

Cookies shall:

- a) be of characteristic appearance, taste, odour and tenderness;
- b) be properly baked with no signs of under-baking or over-baking so that they are chewy;
- c) have the colour, texture, flavour and aroma characteristics of typical well-baked cookies; and
- d) be free from any rancidity and insect infestation.

## **5.3 Specific requirements**

Cookies shall comply with the specific requirements stipulated in Table 1 when tested in accordance with test method specified therein.

Table 1 — Specific requirements for cookies

S/N	Characteristic	Requirement	Test method
i.	Moisture, % by mass, max.	6.0	RS ISO 712
ii.	Acid insoluble ash (on dry basis), % by mass, max.	0.05	RS ISO 5985
iii.	Fat content, % by mass, max.	30.0	RS ISO 11085

## 5.4 Microbiological limits

Cookies shall comply with the microbiological limits indicated in Table 2 when tested in accordance with test method specified therein.

Table 2 — Microbiological limits for cookies

S/N	Microorganism	Maximum limits	Test method
i.	Total Viable Counts, CFU/g	10 <sup>3</sup>	RS ISO 4833-1
ii.	Yeasts and moulds, CFU/g	10	RS ISO 21527-2
iii.	<i>E.coli</i> , CFU/g	Absent	RS ISO 16649-2
iv.	<i>Salmonella spp</i> in 25 g	Absent	RS ISO 6579-1
v.	<i>Staphylococcus aureus</i> , CFU/g	Absent	RS ISO 6888-1

## 6 Food additives

Food additives which may be used in the manufacture of cookies shall comply with RS CODEX STAN 192.

## 7 Hygiene

Cookies shall be prepared and handled in accordance with RS CAC/RCP 1.

## 8 Contaminants

### 8.1 Heavy metals

Cookies shall comply with the maximum heavy metal limits indicated in Table 3 when tested in accordance with test method specified therein.

Table 3 — Maximum limits for heavy metal in cookies

S/N	Contaminant	Maximum limit(mg/kg)	Test method
i.	Lead (Pb)	0.2	AOAC 999.11
ii.	Cadmium	0.1	
iii.	Arsenic (Ar)	0.1	AOAC 942.17

## 8.2 Mycotoxins

Cookies shall not exceed the maximum limits of mycotoxins specified in Table 4 when tested in accordance with test methods specified therein.

**Table 4— Limits of mycotoxins in Cookies**

S/N	Mycotoxins	Maximum limit ( $\mu\text{g}/\text{kg}$ )	Test method
i.	Total aflatoxin	10	RS ISO 16050
ii.	Aflatoxin B1	5	
iii.	Deoxynivalenol (DON)	2000	

## 9 Packaging

Cookies shall be packaged in food grade packaging material that ensures the integrity and safety of the product

## 10 Labelling

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

- a) name of the product as “Cookies”;
- b) name and address of the manufacturer/packer/distributor/importer/exporter/vendor;
- c) batch number;
- d) country of origin;
- e) date of manufacture;
- f) declaration of allergens;
- g) expiry date;
- h) food additives used;
- i) Instructions for use;
- j) instructions on disposal of used package;
- k) list of ingredients in descending order;
- l) net content shall be declared in the metric system;

- m) storage instructions; and
- n) the statement 'Human Food' shall appear on the package.

## **11 Sampling**

Sampling shall be done in accordance with RS ISO 24333.

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## Bibliography

[1] RS 101: 2018 Cookies—Specification (Second edition)

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