
Mayonnaise — 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 370 was prepared by Technical Committee RSB/TC 006, *Oilseeds, edible fats and oils*.

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

DKS 551, Emulsified sauces – Specification

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

This third edition cancels and replaces the second edition (RS 370: 2023) which has been technically revised.

Committee membership

The following organizations were represented on the Technical Committee on *Oilseeds, edible fats and oils* (RSB/TC 006) in the preparation of this standard.

Masaka Farms

Ministry of Agriculture and Animal Resources (MINAGRI)

LENZ FAMILY LTD

Norbert Business Group Ltd/Rwamagana branch

Rwanda Inspectorate, Competition and Consumer Protection Authority (RICA)

National Industrial Research and Development Agency (NIRDA)

SINA GERARD/Ese URWIBUTSO

Cooperative le Palmier

Manebu Industries Ltd

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Mayonnaise — Specification

1 Scope

This Draft Rwanda Standard specifies requirements, sampling and test methods for full-fat/regular mayonnaise, reduced-fat/light mayonnaise, and low-fat mayonnaise.

This standard does not apply to emulsified sauces covered by RS 586.

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 950.17, *Official Method Citric Acid in non-alcoholic Beverages*

AOAC 952.13, *Arsenic in food. Silver diethyldithiocarbamate*

RS CXC 1, *General principles of food hygiene*

RS CXS 192, *General standard for food additives*

RS EAS 12, *Potable water — Specification*

RS EAS 147-1, *Vinegar — Specification — Part 1: Vinegar from natural sources*

RS EAS 147-2, *Vinegar — Specification — Part 2: Vinegar from artificial sources*

RS EAS 35, *Fortified edible salt — Specification*

RS EAS 36, *Honey — Specification*

RS EAS 38, *Labelling of Pre-packaged Foods — General requirements*

RS EAS 803, *Nutrition labelling — Requirements*

RS EAS 804, *Claims on foods — General requirements*

RS EAS 805, *Use of nutrition and health claims — Requirements*

RS ISO 660, *Animal and vegetable fats and oils — Determination of acid value and acidity*

RS ISO 661, *Animal and vegetable fats and oils — Preparation of test sample*

RS ISO 1738, *Butter — Determination of salt content*

RS ISO 1842, *Fruit and vegetable products — Determination of pH*

RS ISO 3657, *Animal and vegetable fats and oils — Determination of saponification value*

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

RS ISO 3961, *Animal and vegetable fats and oils — Determination of iodine value*

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 5555, *Animal and vegetable fats and oils — Sampling*

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 food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

RS ISO 8294, *Animal and vegetable fats and oils — Determination of copper, iron and nickel contents — Graphite furnace atomic absorption method*

RS ISO 11290-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of Listeria monocytogenes — Part 1: Detection method*

RS ISO 12193, *Animal and vegetable fats and oils — Determination of lead by direct graphite furnace atomic absorption spectroscopy*

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 17189, *Butter, edible oil emulsions and spreadable fats — Determination of fat content (Reference method)*

RS ISO 21527-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0,95*

RS EAS 770, *Fortified sugar — Specification*

RS EAS 5, *Refined white sugar — Specification*

RS EAS 749, *Brown sugar — Specification*

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

RS EAS 8, *Raw cane sugar — Specification*

3 Terms and definitions

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

3.1

mayonnaise

condiment obtained by emulsifying edible vegetable oil(s), hens 'egg, and acidifying agents such as lemon/lime juice or vinegar and may contain other ingredients such as spices, flavours, and stabilizers.

3.2

reduced-fat/light mayonnaise

mayonnaise (3.1) with minimum 25% fat reduction

3.3

low-fat mayonnaise

mayonnaise (3.1) product, which has no more than 3% fat content.

3.4

flavoured Mayonnaise

Mayonnaise (3.1) with added ingredients like garlic, chili, herbs, cheese or any other permitted flavours

3.6

food grade packaging material

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

4 Requirements

4.1 Essential ingredients

Mayonnaise shall consist of the following essential ingredients, which shall be of sound quality and fit for human consumption:

- a) acidifying agents such as lemon juice or vinegar complying with RS EAS 147-1 or RS EAS 147-2;
- b) edible vegetable oils complying with RS CXS 210;
- c) Emulsifying agents complying with RS CXS 192;
- d) hen's egg yolk (fresh or reconstituted);
- e) hen's egg white (fresh or reconstituted);
- f) food grade salt complying with RS EAS 35.

4.2 Optional ingredients

The following ingredients, among others, may be added as optional ingredients to improve on the physical or organoleptic properties of the product, or as technologically may be considered:

- a) sugar complying with RS EAS 5 or RS EAS 8 or RS EAS 16 or RS EAS 749 or RS EAS 770;
- b) honey complying with RS EAS 36;
- c) condiments, spices, and herbs;
- d) fruits and vegetables, including fruit and vegetable juice;
- e) mustard;
- f) modified milk protein or soy protein;
- g) potable water complying with RS EAS 12;
- h) vitamins and minerals;
- i) starch; and
- j) plant-based milk

NOTE: It is recommended that iron and copper should be less than 5 mg/kg and 1 mg/kg, respectively, as exceeding this limit may contribute to the product going rancid. However, when appropriately coated forms are used, the limit may be exceeded without the product going rancid.

4.3 General requirements

Mayonnaise shall:

- a) be free from pig products or its derivatives or any other animal fats;
- b) be semi-solid, uniform, smooth for the texture of the product;
- c) be free from lumps due to poor manufacturing;
- d) be free from impurities and foreign materials, rancidity and any other foreign flavours;
- e) be small and uniform in size for the bubbles of oil; and
- f) not contain more than 20 % of egg white and not be less than 6 % of egg yolk for full-fat mayonnaise.

4.4 Specific requirements

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

Table 1 — Specific requirements for mayonnaise

S/N	Characteristic	Requirements			Test method
		Full-fat/Regular Mayonnaise ^a	Reduced-fat/light Mayonnaise ^b	Low-fat Mayonnaise ^c	
i.	Total fat, %, m/m	70	[52.5]	3	RS ISO 17189
ii.	Total acidity as acetic acid, %, m/m	0.3 - 1.5			AOAC 950.17
iii.	pH, max.	4			RS ISO 1842
iv.	Salt (sodium chloride), %, m/m, max.	1.5			RS ISO 1738
v.	Iron content, mg/kg, max.	5.0			RS ISO 8294
vi.	Peroxide value, milliequivalents (meq) of active oxygen per kilogram, max.	10			RS ISO 3960
vii.	Acid value, mg KOH/g oil, max.	15-21			RS ISO 660
viii.	Iodine value (Wijs), min.	45			RS ISO 3961

ix.	Saponification value (mg KOH/g oil)	190 – 209	RS ISO 3657
^a minimum total fat content for full-fat/Regular mayonnaise ^b maximum total fat content for Reduced-fat/light mayonnaise ^c maximum total fat content for Low-fat mayonnaise			

5 Food additives

Food additives may be used in the preparation of mayonnaise and shall comply with RS CXS 192.

6 Hygiene

Mayonnaise shall be prepared and handled in accordance with the hygienic requirements given in RS CXC 1.

7 Microbiological limits

Mayonnaise shall not exceed microbiological limits given in Table 2 when tested in accordance with test methods specified therein.

Table 2 — Microbiological limits in mayonnaise

S/N	Microorganism	Maximum limit	Test method
i.	Total Viable Count, CFU/g	10 ³	RS ISO 4833-1
ii.	<i>Escherichia coli</i> , CFU/g	absent	RS ISO 16649-2
iii.	<i>Salmonella</i> spp. in 25 g	absent	RS ISO 6579-1
iv.	<i>Staphylococcus aureus</i> , CFU/g	absent	RS ISO 6888-1
v.	Yeasts and moulds, CFU/g	10 ²	RS ISO 21527-1
vi.	Listeria spp, per 25g, max	Absent	RS ISO 11290-1

8 Contaminants

8.1 Heavy metals

Mayonnaise shall not contain heavy metals in excess of those given in Table 3 when tested in accordance with test methods specified therein.

Table 3 — Limits for heavy metals in Mayonnaise

S/N	Heavy metal	Maximum limit mg/kg	Test method
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i.	Lead	0.1	RS ISO 12193
ii.	Arsenic	0.1	AOAC 952.13

8.2 Pesticide and veterinary drug residues

Mayonnaise shall comply with those maximum residue limits established by the Codex Alimentarius Commission.

8.3 Mycotoxins

Mayonnaise shall not exceed mycotoxin limits in Table 4 when tested in accordance with the test methods specified therein.

Table 4 — Mycotoxin limits for mayonnaise

S/N	Type of Mycotoxin	Maximum limit µg/kg	Test method
i.	Total aflatoxins	10	RS ISO 16050
ii.	Aflatoxin B1	5	

9 Packaging

Mayonnaise shall be packaged in food grade packaging materials which shall safeguard the safety and the quality of the product.

10 Labelling

10.1 General

In addition to the requirements specified in RS EAS 38, each pack of mayonnaise shall be legibly and indelibly marked with the following:

- name of the product shall be “mayonnaise” by categories in accordance with clause 4.4;
- the addition of an ingredient to impart a characteristic taste to the product shall be indicated in an appropriate manner so as to form a part of the product;
- list of ingredients in descending order;
- net contents in metric units;
- name and address of the manufacturer/packer/distributor/ importer/exporter/vendor;

- f) country of origin;
- g) allergen declaration (e.g., eggs, mustard)
- h) lot or batch number;
- i) date of manufacture;
- j) expiry date;
- k) storage instructions; and
- l) instructions for use.

10.2 Nutrition and health claims

Mayonnaise may have claims on nutrition and health. Such claims, when declared, shall comply with RS EAS 803, RS EAS 804 and RS EAS 805.

11 Sampling

Sampling and sample preparation for testing shall be carried out in accordance with RS ISO 5555 and RS ISO 661, respectively.

Bibliography

- [1] RS 370: 2023 Mayonnaise— Specification, Second edition

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