



**RWANDA
STANDARD**

**DRS
50-11**

First edition

2023-xx-xx

Cheese — Specification

Part 11: Feta cheese

ICS 67.100.30

Reference number

WD 50-11: 2023

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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.

WD 50-11 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*
- *Part 11: Feta cheese*

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.

City of Kigali

Gishwati farms

Rwanda Institute for Conservation Agriculture (RICA)

Rwanda Inspectorate Competition And Consumer Protection Authority (RICA)

Control Union

National Industrial Research and Development Agency (NIRDA)

Ishyo foods Ltd

Sight and Life Rwanda

Rwanda Food and Drugs Authority(RFDA)

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Cheese — Specification —Part 11: Feta cheese

1 Scope

This Working Draft specifies the requirements, sampling and test methods for feta cheese intended for direct human consumption or for further processing.

2 Normative references

The following referenced documents are indispensable for the application 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.

ISO/TS 6733, *Milk and milk products — Determination of lead content — Graphite furnace atomic absorption spectrometric method*

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

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

RS EAS 35, *Fortified edible salt—Specification*

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

RS ISO 11290-1, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 1: Detection 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*

ISO 3433, *Cheese — Determination of fat content — Van Gulik method*

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

RS ISO 5534, *Cheese and processed cheese — Determination of the total solids content (Reference method)*

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.*

3 Terms and definitions

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

3.1

cheese

ripened or unripened soft, semi-hard, hard, or extra-hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by:

- a) coagulating wholly or partly the protein of milk, skimmed milk, partly skimmed milk, cream, whey cream or buttermilk, or any combination of these materials, through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from the coagulation, while respecting the principle that cheese-making results in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the above milk materials from which the cheese was made; and/or
- b) processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under (a).

3.2

feta cheese

brined white cheese made from sheep's milk, goat's milk; bleached cow's milk or from their mixture. It is soft, with small or no holes, a compact touch, few cuts, and no skin. Crumbly with a slightly grainy texture, it is formed into large blocks and aged in brine

3.3

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 Requirements

4.1 Raw materials

Milk and/or products obtained from milk.

4.2 Essential ingredients

The following essential ingredients complying with relevant standards shall be used in making feta cheese:

- a) starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless micro-organisms;
- b) safe and suitable enzymes;
- c) salt complying with RS EAS 35; and
- d) potable water complying with RS EAS 12.

4.3 Optional ingredients

The optional ingredients which may be used shall comply with relevant standards. They include but are not limited to the following:

- a) Herbs and spices
- b) etc

4.4 General requirements

Feta cheese shall have:

- a) compact texture suitable for slicing;
- b) none to few holes and cracks;
- c) have tangy and salty flavour
- d) no actual rind; and
- e) a body with white to yellowish colour.

4.5 Specific requirements

Feta cheese shall comply with specific requirements given in table 1 when tested in accordance with test methods specified therein.

Table 1 — Specific requirements for Feta cheese

S/N	Characteristic	Requirement		Test method
		Soft	Semi-hard	
i.	Fat in dry matter, % min.	40	40	ISO 3433
ii.	Dry matter, % min.	40	52	RS ISO 5534

5 Food additives

Food additives, when used shall comply with RS CODEX STAN 192.

6 Contaminants

6.1 Feta cheese shall comply with maximum limits for pesticides and veterinary drug residues as provided by Codex Alimentarius Commission

6.2 The level of Lead (Pb) shall not exceed 0.02 mg/kg when tested in accordance with ISO/TS 6733.

6.3 When tested in accordance with RS ISO 14501, the level of Aflatoxin M1 shall not exceed 0.5 µg/kg.

7 Hygiene

Feta cheese shall be processed, packaged, stored and distributed under hygienic conditions complying with RS CAC/RCP 1 and RS CAC/RCP 57.

8 Microbiological limits

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

Table 2 — Microbiological limits in feta cheese

S/No	Microorganism	Maximum limit	Test method
i.	<i>Salmonella spp</i> in 25 g	absent	RS ISO 6579-1
ii.	<i>Staphylococcus aureus</i> , CFU/g	absent	RS ISO 6888-1
iii.	<i>Escherichia coli</i> , CFU/g	absent	RS ISO 16649-2
iv.	<i>Listeria monocytogenes</i> in 25 g	absent	RS ISO 11290-1
v.	Coliforms, CFU/g	10	RS ISO 4832

9 Packaging

Feta cheese shall be packaged in food grade packaging materials and shall be well sealed in order to prevent contamination of the contents during storage and transportation.

10 Labelling

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

- a) name of product as “ Feta cheese”;

- b) name and address of manufacturer;
- c) date of manufacture;
- d) expiry date;
- e) list of ingredients;
- f) batch/lot number;
- g) storage conditions;
- h) country of origin; and
- i) instructions for use.

11 Sampling

Sampling shall be done in accordance with RS ISO 707.

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Bibliography

- [1] CXS 208-1999, Group standard for cheeses in brine

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