

First edition

2025-mm-dd

Samosa—Specification

ICS 67.040

Reference number

DRS 620: 2025

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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 620 was prepared by Technical Committee. RSB/TC 3, of *Cereals, pulses, legume and derived products*

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

- 1) TZS 2771:2022, Samosa (manda) and spring roll sheets — Specification
- 2) FTZS 3917:2023, Frozen samosa and spring rolls – Specification

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

Committee membership

The following organizations were represented on the Technical Committee on *Cereals, pulses, legume and derived products* (RSB/TC 3) in the preparation of this standard.

ISHYO FOODS Ltd

Kigali Vision Development

Maya East Africa Limited

MINIMEX Ltd

Rwanda Consumer's Rights Protection Organization (ADECOR)

Rwanda Food and Drugs Authority (Rwanda FDA)

Sight and Life Rwanda

Skol Brewery Ltd

SOSOMA Industries Ltd

University of Rwanda, College of Agriculture, Forestry and Food Science (UR- CAFF)

University of Rwanda, College of Medicine and Health Sciences (UR-CMHS)

Rwanda Standards Board (RSB) – Secretariat

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Samosa — Specification

1 Scope

This Draft Rwanda Standard specifies requirements, sampling and test methods for samosa intended for human consumption.

This standard does not apply to uncooked samosa.

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 2013.06, *Arsenic, Cadmium, Mercury, and Lead in Foods*

AOAC 986.18, *Deoxynivalenol in wheat. Gas chromatographic method*

AOAC 999.11, *Lead, Cadmium, Copper, Iron and zinc in foods. Atomic absorption spectrophotometry after dry ashing*

EAS 900, *Cereals, pulses and their products — Sampling*

EAS 901, *Cereals, pulses and their products — Test methods*

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 CXC 1, *General principles of food hygiene*

RS CXS 192, *General standard for foods additives*

RS EAS 12, *Potable water — Specification*

RS EAS 35, *Fortified edible salt — 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 EAS 993, *Baking powder — Specification*

RS EAS 997, *Baker's yeast — Specification*

RS ISO 16050, *Food stuffs — Determination of aflatoxin 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 β -glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl β -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 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms Part 1: Colony count at 30 °C by the pour plate technique*

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*

3 Terms and definitions

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

3.1

samosa

thin and delicate pastry, made from samosa sheet filled with different cooked food ingredients such as vegetables, eggs, meat, fish, spices etc., which are then fried, baked or cooked.

3.2

samosa sheet

thin and delicate dough-based unleavened/ leavened pastry coating made of wheat flour and/or any other suitable flour, used for wrapping, during the preparation of samosa

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 Types of Samosa

The following are common types of samosa based on the main ingredients used in samosa fillings. They include but are not limited to:

- a) meat-based samosa: made up of fish or meat products such as beef, lamb, and chicken;
- b) egg-based samosa;
- c) vegetable-based samosa: made of potato, onion, garlic, fresh ginger, green peas, carrot and other vegetable products

5 Requirements

5.1 Essential ingredients

The following essential ingredients shall be used and shall be of sound quality and fit for human consumption and shall comply with relevant standards:

- a) samosa sheet made of wheat flour and/or any other suitable flour;
- b) stuffing/filling materials based on types specified in clause 3;
- c) potable water complying with RS EAS 12;
- d) baking yeast complying with RS EAS 997 (for leavened product); and
- e) baking powder complying with RS EAS 993 (for leavened product).

5.2 Optional ingredients

The following ingredients, among others, may be used as optional ingredients and when used they shall comply with relevant standards. They shall be of sound quality and fit for human consumption.

- a) edible salt complying with RS EAS 35;
- b) edible fats/oils complying with relevant standards

- c) aromatic blend of spices (green chillies, chilli powder, herbs, fresh ginger, bell peppers, coriander leaves, garlic, and condiments etc);
- d) mushrooms, complying with relevant standards
- e) cheese, complying with relevant standards

5.3 General requirements

5.3.1 Samosa shall:

- a) be stored either at room temperature or be refrigerated between 2°C and 4°C
- b) have a uniform colour and appearance characteristic of the product;
- c) be consistent in size in packages;
- d) not have rancid odour;
- e) be free from visible mouldy appearance
- f) have a soft crispy texture and be pliable;
- g) there shall be formation of multi layers in the –flour dough coating after frying.

5.3.2 Samosa sheets used for samosa making shall:

- a) be folded to give desired product of samosa and be ready to fill the fillers;
- b) be rolled out thinly and firm enough to support the weight of the filling;
- c) have characteristic, smell and colour of dough-based products.

5.4 Specific requirements

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

Table 1 — Specific Requirements for samosa

S/N	Characteristic	Requirement	Test method
i.	Moisture content % m/m max	45	EAS 901
ii.	Acid insoluble ash% max	0.1	EAS 901
iii.	Acid value of extracted fat, mg KOH/g oil, Max	1	RS ISO 660
iv.	Peroxide value, mEq. Peroxide-oxygen/kg oil, max	10	RS ISO 3960

v.	Thickness of one sheet of samosa in mm, min	0.6	Vernier calliper
vi.	Weight of one sheet of samosa in gram, min	10	Weighing balance

6 Food additives

Food additives when used shall comply with RS CXS 192.

7 Hygiene

6.1 Samosa shall be prepared, processed and packaged under hygienic conditions in accordance with RS CXC 1.

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

Table 2 — Microbiological limits for samosa

S/N	Characteristic	Limit	Test method
i.	<i>Salmonella</i> spp in 25g	Absent	RS ISO 6579-1
ii.	Total Plate Count, cfu/g. max	10 ³	RS ISO 4833-1
iii.	<i>Escherichia coli</i> per g	Absent	RS ISO 16649-2
iv.	Yeasts and Moulds cfu/g, max	10 ²	RS ISO 21527-2
v.	<i>Listeria monocytogenes</i> in 25g	Absent	RS ISO 11290-1
vi.	<i>Staphylococcus aureus</i> , cfu/g	Absent	RS ISO 6888-1

8 Contaminants

8.1 Pesticides and Veterinary drug residues

Samosa shall not exceed the maximum residue limits for pesticides, antibiotics and other veterinary drugs limits set by Codex Alimentarius Commission.

8.2 Heavy metals

Samosa shall not exceed the maximum limits of heavy metals specified in Table 3 when tested in accordance with test methods specified therein.

Table 3—Limits of heavy metals in Samosa

S/N	Heavy metals	Maximum limit (mg/kg)	Test method
i.	Lead	0.2	AOAC 999.11
ii.	Arsenic	0.1	AOAC 2013.06
iii.	Mercury a	0.03	AOAC 2013.06

iv.	Cadmium:	Meat-based samosa and egg-based samosa	0.05	AOAC 999.11
		Vegetable-based samosa	0.1	
^a Applicable only for meat based samosa				

8.3 Mycotoxins

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

Table 4 —Limits of mycotoxins in Samosa

S/N	Mycotoxins	Maximum limit(µg/kg)	Test method
i.	Total aflatoxin	10	RS ISO 16050
ii.	Aflatoxin B1	5	RS ISO 16050
iii.	Deoxynivalenol (DON)	1000	AOAC 986.18

9 Packaging

Samosa shall be packaged in food grade packaging materials that safeguard the quality of the product.

10 Labelling

10.1 General

In addition to the requirements specified in RS EAS 38, each pack of samosa container shall be legibly and indelibly labelled and clearly marked with the following, and printing ink if used shall be non-toxic and non-transferable:

- name of the product as “**meat-based samosa**” or “**vegetable-based samosa**” or “**egg-based samosa**” according to clause 3;
- list of ingredients in descending order;
- net content in kilogram units;
- name and address of the manufacturer/packer/distributor/importer/exporter/vendor;
- country of origin;

- f) lot or batch number;
- g) date of manufacture;
- h) expiry date;
- i) storage condition and instructions;
- j) instructions for use; and
- k) instruction for disposal of used packages.

10.2 Nutrition and health claims

Samosa 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 shall be done in accordance with EAS 900

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Bibliography

[1] <https://www.britannica.com/topic/samosa>

[2]https://www.researchgate.net/publication/322916583_Determination_of_Heavy_Metal_Contents_in_Frequently_Consumed_Fast_Foods_of_Bangladesh

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