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Fish sauce — 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.

DRS 633 was prepared by Technical Committee RSB/TC 036, *Fish and fish products*.

Committee membership

The following organizations were represented on the Technical Committee on *Fish and fish products* (RSB/TC 036) in the preparation of this standard.

Rwanda Council of Veterinary Doctors (RCVD)

Rwanda Inspectorate, Competition and Consumer Protection Authority (RICA)

National Industrial Research and Development Agency (NIRDA)

Coopérative pour la Promotion de Pêche et des Activités de Vente d'Isambaza (COOPPAVI)

National Agricultural Export Development Board (NAEB)

Ministry of Agriculture and Animal Resources (MINAGRI)

Flourish industries Ltd

Res Populi Ltd

SOSOMA industries Ltd

Norbert Business Group (NBG)

MINIMEX Ltd

Spices Rwanda Ltd.

WINNAZ

Rwanda Standards Board (RSB) – Secretariat

Introduction

Fish sauce is a product prepared by mixing fish with salt and is fermented in covered containers or tanks. Generally, the fermentation process takes not less than 6 months. Succeeding extractions may follow by adding brine to further the fermentation process in order to extract the remaining protein, fish flavour and odour. Other ingredients may be added to assist the fermentation process.

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Fish sauce — Specification

1 Scope

This draft Rwanda standard specifies requirements, sampling and test methods for fish sauce obtained from any type of fish intended for direct consumption as a seasoning, or condiment or ingredient for food.

This standard applies to fish sauce produced by means of fermentation by mixing fish and salt. It does not apply to fish sauce produced by acid hydrolysis.

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.

RS 46-2, *Handling, processing and distribution of fish — Code of practice — Part 2: Processing of canned fish*

CXS 192, *General Standard for Food Additives*

CXS 193, *General Standard for Contaminants and Toxins in Food and Feed*

CXS 1, *General Principles of Food Hygiene*

CXC 52, *Code of Practice for Fish and Fishery Products*

RS EAS 12 *Potable water- Specification*

RS EAS 35, *Fortified edible salt — Specification*

AOAC 2.065 *Determination of amino acid nitrogen by determining formaldehyde nitrogen*

AOAC 940.25 *Determination of total nitrogen*

AOAC 977.13. *Histamine in seafood*

AOAC 937.09 *method for determining salt (chlorine as sodium chloride) in seafood,*

AOAC 981.12 *PH of acidified foods*

RS ISO 948, *Spices and condiments — Sampling*

3 Terms and definitions

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

3.1

fish

any of the cold-blooded (ectothermic) aquatic vertebrates. Amphibians and aquatic reptiles are not included.

3.2

fish sauce

translucent, not turbid liquid product with a salty taste and fish flavour obtained from fermentation of a mixture of fish and salt

3.3

food grade material

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

3.4

foreign matter

any material which is not of fish or salt origin such as sand, stones, metallic chips or plant parts.

4 Ingredients

4.1 Raw materials

4.1.1 Fish sauce shall be prepared from sound whole fish or parts of fish which is of an acceptable quality and fit for human consumption

4.1.2 Salt used shall comply with RS EAS 35

4.1.3 Water for preparing brine shall be potable and comply with RS EAS 12

4.2 Other ingredients

All other ingredients used shall be of food-grade quality and conform to relevant standards.

5 Requirements

5.1 General requirements

Fish sauce shall:

- a) be translucent, not turbid and free from sediments except salt crystals;
- b) free from foreign matters; and
- c) free from off odours and off flavours.

5.2 Specific requirements

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

| S/N | Parameter | Requirement | Test method |
|------|---|-------------|-------------|
| i. | Total Nitrogen content, g/l, min | 10 | AOAC 940.25 |
| ii. | Amino acid nitrogen content, % of total Nitrogen content, min | 40 | AOAC 2.065 |
| iii. | Sodium chloride, g/l, min. | 200 | AOAC 937.09 |
| iv. | pH | 5.0-6.5 | AOAC 981.12 |

6 Food additives

Food additives may be used such as acidity regulators, colours, preservatives and sweeteners. When used they shall comply with CXS 192

7 Contaminants

7.1 Fish sauce shall comply with the maximum levels of contaminants and toxins in accordance with CXS 193.

7.2 fish sauce shall not contain more than 40 mg histamine /100g of fish sauce. when tested in accordance with AOAC 977.13.

7.3 Raw material fish for fish sauce shall not contain marine biotoxins (e.g. Ciguatoxin, Tetrodotoxin and PSP) in amounts which could present a risk to human health.

7.4 fish sauce shall comply with the maximum residue limits for veterinary drugs established by the Codex Alimentarius Commission.

8 Hygiene

8.1 Raw fish for the preparation of fish sauce shall be handled in accordance with RS 46-2.

8.2 Fish sauce shall be prepared in accordance with CXC1 and CXC 52.

9 Packaging

Fish sauce shall be packaged in food grade packaging materials which safeguard the hygienic, nutritional, and organoleptic qualities of the product.

10 Labelling

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

- a) name of the product shall be “fish sauce”;
- b) name and address of manufacturer
- c) net weight
- d) date of packaging;
- e) lot/batch number;
- f) expiry date;
- g) storage conditions;
- h) instruction for use;
- i) allergens
- j) other ingredients used if any
- k) instructions on disposal of used package; and
- l) country of origin.

11 Sampling

Sampling shall be done in accordance with RS ISO 948

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