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Cake mixes — 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 648 was prepared by Technical Committee RSB/TC 3, *Cereals, pulses, legumes and derived products*.

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

- 1) KS 2954:2022 Cake mixes—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, legumes and derived products*. (RSB/TC 3) in the preparation of this standard.

ISHYO FOODS Ltd

Manebu Industry Ltd

Mehany Treats Ltd

Milimani Enterprises Ltd

MINIMEX Ltd

Movenpick Kigali

North Star Food Systems Consulting

Royal Victuals Ltd

Rwanda Agriculture and Animal Resources Development Board (RAB)

Rwanda Inspectorate, Competition and Consumer Protection Authority (RICA)

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

World Food Programme (WFP)

Rwanda Standards Board (RSB) – Secretariat

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Cake mixes — Specification

1 Scope

This Draft Rwanda Standard specifies requirements, sampling and test methods for cake mixes used in manufacturing of cakes complying with RS 78, intended for human consumption.

It applies to both lean cake mixes and high-ratio or complete cake mixes.

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 965.22, *Sorting corn grits— Sieving method*

AOAC 999.10, *Lead, cadmium, zinc, copper, and iron in foods — Atomic Absorption Spectrophotometry after microwave digestion*

RS 78, *Cakes—Specification*

RS CXC 1, *General Principles of Food Hygiene*

RS CXS 192, *General Standard for food additives*

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

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

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 5bromo4-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 2171, *Cereals, pulses and by-products — Determination of ash yield by incineration*

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*

3 Terms and definitions

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

3.1

cake mix

food product prepared from a finely ground soft flour and other ingredients according to cake type/

dry, homogeneous blend of finely ground soft flour and other ingredients according to cake type to which wet ingredients such as water, milk, eggs, or fat are added prior to baking.

3.2

lean cake mixes

Cake mixes requiring the addition of water and fat

3.3

high-ratio or complete cake mixes

cake mixes containing pre-blended fats and requiring only the addition of water/eggs

3.4

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 cake mixes

Cake mixes shall be of the following types:

- a) lean cake mixes; and
- b) high-ratio or complete cake mixes.

5 Requirements

5.1 Ingredients

5.1.1 Essential ingredients

The following essential ingredients shall be used in the production for the cake mixes shall comply with relevant Standards.

- a) cereal base: Milled cereal flours, predominantly wheat flour of a baking grade suitable for cakes. Other cereal flours (e.g., maize, rice, sorghum, or millet flour) may be used as partial or total substitutes, provided they are declared on the label;
- b) raising agents; and
- c) sugar and/or sweeteners.

5.1.2 Optional ingredients

Optional ingredients which may be used in cake mixes shall comply with relevant standards. They include but are not limited to the following:

- a) salt;
- b) fats and oils (for high-ratio or complete cake mixes);
- c) dairy products;
- d) egg products;
- e) cocoa products;
- f) chocolate products;
- g) flavourings;
- h) spices;

- i) emulsifiers;
- j) dough conditioners;
- k) anti-caking agents; and
- l) thickeners.

5.2 General requirements

Cake mixes shall:

- a) have characteristic taste, smell, texture and colour; according to the cake type;
- b) be free from foreign materials, living insects, fungus and insects' infections, rodent contamination and objectionable tastes; and
- c) be free from off-flavours and off-odours.

5.3 Specific requirements

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

Table 1 — Specific requirements for cake mixes

S/N	Characteristic	Requirement	Test method
i.	Moisture, % by mass, max.	12	RS EAS 901
ii.	Total ash (on dry matter basis), % m/m, max.	1	RS ISO 2171
iii.	Acid insoluble ash (on dry matter basis), % m/m, max.	0.1	RS ISO 5985
iv.	Residue on sieving through 180 micron sieve, %, max.	0.80	AOAC 965.22

6 Food additives

Cake mixes may contain food additives. If used, they shall be in accordance with RS CXS 192.

7 Hygiene

7.1 Cake mixes shall be produced, prepared and handled in accordance with RS CXC 1.

7.2 Cake mixes shall not exceed the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for cake mixes

S/N	Micro-organism	Limit	Test method
i.	Total viable count, cfu/g, max.	10 ⁴	RS ISO 4833-1
ii.	<i>Escherichia coli</i> , cfu/g	Absent	RS ISO 16649-2
iii.	<i>Salmonella spp</i> 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, max.	10 ²	RS ISO 21527-2

8 Contaminants

8.1 Pesticide residues

Cake mixes shall comply with maximum residue limits for pesticide residues established by the Codex Alimentarius Commission.

8.2 Heavy metals

Cake mixes shall not exceed maximum levels for heavy metals in table 3 when tested in accordance with test methods specified therein.

Table 3 — Maximum Levels for heavy metals for cake mixes

S/N	Heavy metal	Maximum Level, mg/kg	Test method
i.	Lead (Pb)	0.2	AOAC 999.10
ii.	Cadmium (Cd)	0.2	

8.3 Mycotoxins

Cake mixes shall not exceed maximum levels for mycotoxins in table 4 when tested in accordance with test methods specified therein.

Table 4—Maximum levels for mycotoxins

S/N	Mycotoxin	Maximum Level, µg/kg	Test method
i.	Aflatoxins B1	5	RS ISO 16050
ii.	Total aflatoxin	10	
iii.	Fumonisin	2000	RS ISO 23719

9 Packaging

Cake mixes shall be packaged in food grade packaging materials that safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

10 Labelling

10.1 General

10.1.1 In addition to any other requirements of RS EAS 38; the following labelling requirements shall apply and shall be legibly and indelibly marked:

- a) name of the product as “Cake mixes”
- b) type of cake mixes either “lean” or “high ratio/ complete cake mixes”
- c) list of ingredients in descending order;
- d) name and physical address of the manufacturer/distributor;
- e) instructions for preparation and use;
- f) net content;
- g) country of origin;
- h) batch number;
- i) date of manufacture;
- j) expiry date;
- k) food additives, when used;
- l) allergen declaration
- m) storage conditions;
- n) instructions on disposal of used package; and
- o) indication “For human consumption”.

10.1.2 When labelling non-retail packages, information for non-retail packages shall either be given on the packages or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the packages.

10.2 Nutritional labelling and health claims

10.2.1 Nutritional labelling shall be done in accordance with RS EAS 803.

10.2.2 Nutritional and health claims shall be declared in accordance with RS EAS 804 and RS EAS 805

11 Sampling

Sampling of cake mixes shall be done in accordance with RS EAS 900.

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