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Coated peanuts— 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 649 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) TZS 3134: 2023 Coated peanuts— 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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Introduction

Coated peanuts are made from edible nuts of genus *Hypogaea* L, commonly known as groundnuts. Coated peanuts are crunchy and have a very different flavour from what peanuts may have in their natural state. The coated peanuts are also much larger and have a rough surface characteristic.

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Coated peanuts — Specification

1 Scope

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

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 CXS 192, *General standard for food additive*

RS CXS 193, *General standard for contaminants and toxins in food and feed*

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

RS EAS 888, *Groundnut kernels — Specification*

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

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

3 Terms and definitions

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

3.1

peanut

nut either in the pod or in the form of kernels which is obtained from varieties of the species *Arachis hypogaea* L.

3.2

coated peanuts

peanuts which have been subjected to coating

3.3

coating material

the combination of dry powders, liquid binders, and flavourings applied in layers around a peanut kernel to create a crunchy, flavourful outer shell before roasting or frying or any other processing technique

3.4

seasoning

any ingredient added to food to enhance its flavour and taste

3.5

food grade packaging 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 or flavour to the product

4 Requirements

4.1 General requirements

Coated peanuts shall;

- a) be whole and dry product which has been subjected to coating
- b) have organoleptic characteristic (flavour and odour) of well coated peanut with no evidence of musty, rancid or other undesirable tastes or odours.

- c) be free from living and dead insects, insect fragments, mites, moulds, excrement and rodent contamination or any other substance which are injurious to health

4.2 Ingredients

4.2.1 Essential ingredients

The following essential ingredients shall be used in the manufacture of coated peanuts and shall comply with relevant standards:

- a) Peanuts used shall comply with RS EAS 888; and
- b) Coating material (depending on the ingredients used)

4.2.2 Optional ingredients

In addition to essential ingredients, optional ingredients may be added but not limited to the following at levels of good manufacturing practice. They shall comply with relevant standards:

- a) edible salt;
- b) sugar;
- c) wheat flour;
- d) chickpeas flour;
- e) dairy products;
- f) egg products;
- g) chocolate products;
- h) baking powder;
- i) edible oils; and
- j) seasonings.

4.3 Specific requirements

Coated peanuts shall comply with requirements given in Table 1 when tested in accordance with the methods specified therein.

Table 1—Specific requirements for coated peanuts

S/N	Characteristic	Requirement	Test method
i.	Moisture content, %, m/m, max.	2.0	RS EAS 901
ii.	Acid value, mg KOH/g, max	4.0	RS ISO 660
iii.	Total ash, (on dry matter basis), % m/m, max.	2.0	RS ISO 2171
iv.	Acid insoluble ash, (on dry matter basis), % m/m, max.	0.15	RS ISO 5985
v.	Peroxide value, meq. oxygen/kg fat, max.	10	RS ISO 3960

5 Food additives

Food additives when used, shall comply with RS CXS 192.

6 Hygiene

6.1 Coated peanuts shall be produced, processed, handled and stored in accordance with RS CXC 1.

6.2 Coated peanuts shall comply with the microbiological limits given in Table 2 when tested in accordance with the methods specified therein.

Table 2 — Microbiological limits for coated peanuts

S/N	Microorganism	Limit	Test method
i.	<i>Escherichia coli</i> MPN/ g	Absent	RS ISO 7251
ii.	<i>Salmonella</i> spp, per 25g	Absent	RS ISO 6579-1
iii.	Yeasts and moulds, CFU/g, max.	10 ²	RS ISO 21527-2

7 Contaminants

7.1 Heavy Metal contaminants

Coated peanuts shall comply with maximum heavy metal contaminants stipulated in RS CXS 193.

7.2 Pesticide residues

Coated peanuts shall comply with maximum residue limits for pesticides established by the Codex Alimentarius Commission.

7.3 Mycotoxins

Coated peanuts shall not exceed maximum levels for mycotoxins when tested in accordance with test methods specified therein.

Table 3—Maximum levels for mycotoxins

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

8 Packaging

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

9 Labelling

9.1 General

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 “Coated peanuts”;
- b) name, address of the manufacturer and/or packer;
- c) list of ingredients in descending order, including the specific name of additives;
- d) batch number;
- e) lot number;
- f) date of manufacture;
- g) expiry date;
- h) net weight;
- i) food additives when used;
- j) country of origin;
- k) allergen declaration;
- l) storage conditions; and
- m) disposal of used packages.

9.2 Nutritional labelling and health claims

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

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

10 Sampling

Sampling of coated peanuts shall be done in accordance with RS EAS 900.

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