
Cake gel — 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 the RSB Board of Directors for publication and gazettelement as Rwanda Standards.

DRS 650 was prepared by Technical Committee RSB/TC 19, *Spices, culinary herbs, condiments, and food additives*.

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

TZS 4042:2025, Cake gel – 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 *Spices, culinary herbs, condiments, and food additives* (RSB/TC 19) in the preparation of this standard.

CF Premium Company Ltd

Hollanda FairFoods

RWASPICES Ltd

BRALIRWA

Maya E.A Limited Rwanda

Milimani Enterprises Ltd

National Industrial Research and Development Agency (NIRDA)

Skai Foods Ltd

SOSOMA Industries Ltd

Spices Rwanda Ltd

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

Gatsibo Food Processing Company Ltd

Rwanda Standards Board (RSB) – Secretariat

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Cake gel — Specification

1 Scope

This Draft Rwanda Standard specifies the requirements, sampling and test methods for cake gel used in cake production.

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 CXC 1, *General Principles of Food Hygiene*

RS CXS 192, *General standard for food additives*

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 6579-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

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*

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 EAS 12, *Potable water — Specification*

RS EAS 38, *General standard for the labelling of pre-packaged foods*

AOAC 2015.01, *Heavy Metals in Food: Inductively Coupled Plasma–Mass Spectrometry (ICP-MS), First Action 2015*

RS CXG 50, *General guidelines on sampling*

RS ISO 662, *Animal and vegetable fats and oils — Determination of moisture and volatile matter content*

RS ISO 1842, *Fruit and vegetable products — Determination of pH*

3 Terms and definitions

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

3.1

emulsifier

surface active agent that acts as an interface between two immiscible liquids such as oil and water, allowing them to be blended into stable emulsions

3.2

cake

soft baked flour confectionery product made from wheat flour, eggs, shortenings, sugar and other ingredients such as baking powder

3.3

cake gel

paste emulsifier obtained by hydration and emulsification of either singly or in combination of monoglyceride, polyglycerol fatty acid ester, sorbitol ester, propylene glycol fatty acid ester, sucrose ester and other emulsifiers.

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 Requirements

4.1 General requirements

4.1.1 Cake gel shall be free from adulterants, sediments, suspended or foreign matter and separated water.

4.1.2 Cake gel shall have the characteristic colour of the product.

4.1.3 Cake gel shall be a homogeneous paste.

4.1.4 Cake gel shall be free from off odour.

4.2 Ingredients

4.2.1 All ingredients used in the production of cake gel shall be of food grade quality and comply with relevant standards.

4.2.2 The following ingredients shall be used in the production of cake gel, but are not limited to:

- a) potable water in compliance with RS EAS 12;
- b) food emulsifiers in compliance with RS CXS 192, including, but not limited to:
 - i) Monopropylene Glycol Esters;
 - ii) Propylene Glycol Esters;
 - iii) Glyceryl monostearate;
 - iv) Polyglycerol esters of fatty acids; and
 - v) Potassium stearate.

4.3 Specific requirements

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

Table 1— Specific requirements for cake gel

S/N	Parameter	Requirement	Test method
i.	Moisture content % m/m, max.	70	RS ISO 662
ii.	pH	7 - 9	RS ISO 1842

5 Food Additives

Other food additives, when used, shall comply with RS CXS 192.

6 Hygiene

6.1 Cake gel shall be produced, processed, packed, stored, transported and handled under good hygienic conditions according to RS CXC 1 to prevent contamination that may be harmful to the consumer.

6.2 Cake gel shall comply with the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for cake gel

S/N	Microorganism	Limit	Test method
iii.	Total plate count, cfu/g, max.	10 ³	RS ISO 4833-1
iv.	<i>Escherichia coli</i> cfu/g	Absent	RS ISO 16649-2
v.	<i>Salmonella spp</i> , per 25 g	Absent	RS ISO 6579-1
vi.	<i>Yeast and moulds</i> , cfu/g, max.	10 ²	RS ISO 21527-2

7 Contaminants

Cake gel shall not contain any heavy metals and other contaminants in excess of the quantities specified in Table 3.

Table 3 — Maximum limits of heavy metals contaminants of cake gel

S/N	Contaminant	Limit max., mg/kg	Test Method
i.	Arsenic (As)	0.1	AOAC 2015.01
ii.	Lead (Pb)	0.1	

8 Packaging

Cake gel shall be packaged in clean, permitted food grade packaging materials that safeguard the safety and quality of the product.

9 Labelling

In addition to the requirements given in RS EAS 38, the product shall be legibly and indelibly labelled with the following information:

- name of the product shall be "Cake gel";
- name and address of the manufacturer/packer;
- brand name (if any);
- batch or code number;

- e) net weight;
- f) date of production;
- g) storage conditions;
- h) expiry date;
- i) country of origin;
- j) instructions for use; and
- k) list of ingredients in descending order.

10 Sampling

Sampling shall be done in accordance with RS CXG 50.

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