



**RWANDA  
STANDARD**

**DRS  
598**

First edition

2025-mm-dd

---

---

**Avocado butter — Specification**

ICS 67.200.10

---

---

Reference number

DRS 598: 2025

© RSB 2025

In order to match with technological development and to keep continuous progress in industries, standards are subject to periodic review. Users shall ascertain that they are in possession of the latest edition

© RSB 2025

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without prior written permission from RSB.

Requests for permission to reproduce this document should be addressed to:

Rwanda Standards Board

P.O Box 7099 Kigali-Rwanda

KK 15 Rd, 49

Tel. +250 788303492

Toll Free: 3250

E-mail: [info@rsb.gov.rw](mailto:info@rsb.gov.rw)

Website: [www.rsb.gov.rw](http://www.rsb.gov.rw)

ePortal: [www.portal.rsb.gov.rw](http://www.portal.rsb.gov.rw)

**Contents**

Page

Foreword .....	iv
1 Scope .....	1
2 Normative reference .....	1
3 Terms and definitions .....	2
4 Ingredients .....	3
4.1 Raw materials .....	3
4.2 Other ingredients .....	3
5 Requirements .....	3
5.1 General requirements .....	3
5.2 Specific requirements .....	4
6 Hygiene .....	4
7 Contaminants .....	4
7.1 Pesticides residues .....	4
7.2 Heavy metals .....	5
8 Food additives .....	5
9 Packaging .....	5
10 Labelling .....	5
11 Sampling .....	6
12 Nutrition and health claims .....	6

## **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 gazettelement as Rwanda Standards.

DRS 598 was prepared by Technical Committee RSB/TC 006, *Oilseeds, edible fats and oils*.

### **Committee membership**

The following organizations were represented on the Technical Committee on, *Oilseeds, edible fats and oils* (RSB/TC 006) in the preparation of this standard.

Masaka Creamery

Mount meru soyco

Minimex

National Industrial Research and Development Agency (NIRDA)

Rwanda Agriculture and Animal Resources Development Board (RAB)

Lenz family Limited

Norbert Business Group Limited (NBG)

Rwanda Standards Board (RSB) – Secretariat

# Avocado Butter — Specification

## 1 Scope

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

This standard does not apply to milk and milk derivatives butter.

## 2 Normative reference

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 EAS 19, *Fresh avocado — Specification*

RS EAS 35, *Edible salt — Specification*

RS EAS 36, *Honey — Specification*

RS EAS 321, *Edible Fats and Oils — Specification*

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

RS EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

RS ISO 17189, *Butter, edible oil emulsions and spreadable fats — Determination of fat content (Reference method)*

RS ISO 735, *Oilseed residues — Determination of ash insoluble in hydrochloric acid*

RS EAS 803, *Nutrition Labelling — Requirements*

RS EAS 804, *Claims — General requirements*

RS EAS 805, *Use of Nutrition and health claims — Requirements*

RS CXS 192, *General standard for food additives*

RS ISO 1738, *Butter — Determination of salt content*

RS EAS 217-8, *Microbiology of food and animal feeding stuffs — General guidance for enumeration of yeasts and moulds — Part 8: Colony count technique at 250C*

RS ISO 5555, *Animal and vegetable fats and oils — Sampling*

RS ISO 3727-3, *Butter — Determination of moisture, non-fat solids and fat content — part 3: Calculation of fat content*

RS ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony count technique*

ISO 729, *Oilseeds — Determination of acidity of oils.*

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

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-Park agar medium*

ISO 12193, *Animal and vegetable fats and oils — Determination of lead by direct graphite furnace atomic absorption spectroscopy*

RS ISO 21527-1; *Microbiology of food and animal feeding stuffs — Horizontal method for the Enumeration of yeasts and moulds — Part 1: Colony Count technique in products with water activity greater 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 degrees C by the pour plate technique*

AOAC 952.13, *Arsenic in food. Silver diethyldithiocarbamate*

### **3 Terms and definitions**

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

#### **3.1**

##### **avocado butter**

smooth and spreadable product made from the flesh of ripe avocados or produced by combining refined avocado oil and hydrogenated vegetable oil.

### 3.2

#### **Food grade packaging material**

material which is safe and suitable for its intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

## **4 Ingredients**

### **4.1 Raw materials**

**4.1.1** Avocado fruits used in the manufacturing of avocado butter shall comply with RS EAS 19

**4.1.2** Avocado butter shall be made exclusively from mesocarp part of sound avocado fruit.

### **4.2 Other ingredients**

The following optional ingredients may be added and shall comply with relevant standards. They include but not limited to the following:

- a) Honey complying with RS EAS 36;
- b) Edible oils and fats complying with RS EAS 321 or named specific standards;
- c) sugars complying RS EAS 749 or RS EAS 5;
- d) Alpha tocopherol;
- e) edible salt (sodium chloride) complying with RS EAS 35 and
- f) Cinnamon powder

## **5 Requirements**

### **5.1 General requirements**

Avocado butter shall:

- a) have the characteristic taste and flavour of avocado and additive used;
- b) be uniform in colour;
- c) have no noticeable oil separation;
- d) be free from foreign matter; and

e) spread easily;

## 5.2 Specific requirements

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

**Table 1 — Specific requirements for avocado butter**

S/N	Characteristic	Requirement	Test method
i.	Fat content, % m/m	45-55	ISO 17189
ii.	Sodium chloride <sup>a</sup> , % m/m, max	2	RS ISO 1738
iii.	Moisture and volatile matter content, %, max	3.0	RS ISO 662
v	Acid insoluble ash % m/m, max	1	RS ISO 735
vi	Acid value, mg KOH/g, max.	4.0	RS ISO 729

<sup>a</sup> Only applicable to salted avocado butter

## 6 Hygiene

6.1 Avocado butter shall be produced, processed, handled and stored in accordance with and EAS 39

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

**Table 2 — Microbiological limits for avocado butter**

S/N	Microorganism	Maximum limit	Test method
i.	Total plate count, CFU/g max	10 <sup>3</sup>	RS ISO 4833-1
iii.	Salmonella spp in 25g	Absent	RS ISO 6579-1
iv.	Staphylococcus aureus, CFU/g	Absent	RS ISO 6888-1
v.	Yeast and moulds, CFU/g	10	RS ISO 21527-1
VI	Total coliforms, CFU/g	<10	RS ISO 4832

Note: <10 CFU/g should be interpreted as equivalent to “absent” based on the limit of detection for the method applied

## 7 Contaminants

### 7.1 Pesticides residues

Avocado butter shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.



## 7.2 Heavy metals

Avocado butter shall comply with maximum heavy metal limits given in table 3 below when tested in accordance with test methods specified therein.

**Table 3 heavy metal limits for Avocado butter**

S/N	Heavy metal	Maximum limit (mg/kg)	Test method
i.	Lead (Pb)	0.1	ISO 12193
ii.	Arsenic (As)	0.1	AOAC 952.13

## 8 Food additives

Food additives may be used in avocado butter. When used, they shall comply with RS CXS 192.

## 9 Packaging

Avocado butter shall be packed in suitable food grade packaging materials and sealed in a manner that shall safeguard the hygienic, nutritional and organoleptic properties of the product.

## 10 Labelling

In addition to the requirements of RS EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly labelled on each container:

- a) name of product "Avocado butter".
- b) list of ingredients in descending order;
- c) name and physical address of manufacturer/importer;
- d) country of origin;
- e) date of manufacture;
- f) expiry date;
- g) food additives if used;
- h) net content declared in SI units (metric system);
- i) storage instructions;
- j) instructions for use; and

k) batch and/or lot number.

## **11 Sampling**

Sampling of avocado butter shall be done in accordance with ISO 5555

## **12 Nutrition and health claims**

Avocado butter may have claims on nutrition and health. Such claims when declared shall comply with RS EAS 803, RS EAS 804, RS 805.

Copy for public comments only

Copy for public comments only

---

---

Price based on xxx pages