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Fresh tofu — Specification

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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

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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.

RS 125 was prepared by Technical Committee RSB/TC 003, *Cereals, pulses, legumes and cereal products*.

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

- 1) CODEX STAN 175-1989, *Codex general standard for soy protein products*.

The assistance derived from the above source is hereby acknowledged with thanks.

This third edition cancels and replaces the second edition (RS 125: 2018, which has been technically revised).

Committee membership

The following organizations were represented on the Technical Committee on *Cereals, pulses, legumes and cereal products* (RSB/TC 003) in the preparation of this standard.

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MANOSALIWA Food Industries Ltd

MINIMEX Ltd

National Agricultural Export Development Board (NAEB)

National Industrial Research and Development Agency (NIRDA)

Nyarutarama Business Incubation Center

One Acre Fund-Tubura

Rwanda Food and Drugs Authority

Zamura Feeds Ltd

Rwanda Standards Board (RSB) – Secretariat

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Fresh tofu — Specification

1 Scope

This Draft Rwanda Standard specifies requirements, sampling and test methods for fresh tofu 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.

AOAC 999.11, *Lead, Cadmium, Copper, Iron, and zinc in foods. Atomic absorption spectrophotometry after dry ashing*

RS CAC/RCP.1, *General Principles of Food Hygiene*

RS EAS 147-1, *Vinegar — Specification — Part 1: Vinegar from natural sources*

RS EAS 147-2, *Vinegar — Specification — Part 2: Vinegar from artificial sources*

RS EAS 35, *Fortified edible salt — Specification*

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

RS EAS 762, *Dry soybeans — Specification*

RS ISO 11085, *Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction 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 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

RS ISO 20483, *Cereals and pulses — Determination of the nitrogen content and calculation of the crude protein content — Kjeldahl 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 24333, *Cereals and cereal products — Sampling*

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 6541, *Agricultural food products — Determination of crude fibre content — Modified Scharrer method*

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 food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

3 Terms and definitions

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

3.1

fresh Tofu

product made by coagulating soya milk and then pressing the resulting curds into soft blocks

3.2

soya milk

stable emulsion of oil, water, and protein produced from soya beans or edible full fat soya flour

3.3

soybean

whole mature dry bean of *Glycine max* (L) Merr. Varieties

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 Ingredients

4.1.1 Essential ingredients

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

- a) soybean complying with RS EAS 762;
- b) vinegar complying with RS EAS 147-1 or RS EAS 147-2 or any other acidifying agents complying with relevant standards; and
- c) potable water complying with RS EAS 12.

4.1.2 Optional ingredients

The following optional ingredients including but not limited to the following may be used in fresh tofu and shall comply with relevant standards:

- a) salt complying with RS EAS 35; and
- b) herbs and spices.

4.2 General requirements

Fresh tofu shall be:

- a) of characteristic flavour; and
- b) free from taint and rancidity.

4.3 Specific requirements

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

Table 1 – Specified requirements for fresh tofu

S/N	Characteristic	Limits	Test method
i.	Protein (N x 6.25), % m/m, min	50	RS ISO 20483
ii.	Crude fiber (% on a dry weight basis), max.	6	RS ISO 6541
iii.	Total Ash (on a dry weight basis), %, max.	10	RS ISO 2171
iv.	Fat content, g, max.	5	RS ISO 11085

5 Food additives

Food additives which may be used in fresh tofu shall comply with RS CODEX STAN 192.

5.1 Microbiological limits

Fresh tofu shall comply with the microbiological maximum limits stipulated in Table 2 when tested in accordance with test methods specified therein.

Table 2 — Microbiological limits for fresh tofu

S/N	Microorganism	Maximum limits	Test method
i.	Total Viable Counts, CFU/g	10 ⁴	RS ISO 4833-1
ii.	<i>E.coli</i> , CFU/g	Absent	RS ISO 16649-2
iii.	<i>Staphylococcus aureus</i> , CFU/g	Absent	RS ISO 6888-1
iv.	<i>Salmonella Spp</i> in 25g	Absent	RS ISO 6579-1
v.	Yeasts and moulds, CFU/g	10 ²	RS ISO 21527-2

6 Heavy metals

Fresh Tofu shall conform to the limits for heavy metal contaminants specified in Table 3 when tested in accordance with test method specified therein.

Table 3 — Heavy metal limits in fresh tofu

S/N	Heavy metal	Maximum level (mg/kg)	Test method
i.	Lead (Pb)	0.2	AOAC 999.11
ii.	Cadmium (Cd)	0.1	

7 Hygiene

Fresh tofu shall be manufactured, processed and handled in accordance with RS CAC/RCP 1.

8 Packaging

Fresh tofu shall be packaged in food grade packaging material that ensures the integrity and safety of the product

9 Labelling

In addition to the requirements of RS EAS 38, the following requirements shall apply and be legibly and indelibly marked:

- a) name of the product "Fresh Tofu";
- b) name and address of the manufacturer/packer/distributor/importer/exporter/vendor;
- c) net content shall be declared in the metric system;
- d) list of ingredients (in descending order of proportion);
- e) date of manufacture;
- f) expiry date;

- g) batch number;
- h) country of origin;
- i) instructions of use;
- j) storage instructions;
- k) declaration of allergens;
- l) Food additives used;
- m) Instructions for use;
- n) the statement 'Human Food' shall appear on the package; and
- o) instructions on disposal of used package.

10 Sampling

Sampling of fresh tofu shall be done in accordance with RS ISO 24333.

Bibliography

[1] RS 125: 2018 Fresh tofu-Specification, Second edition

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