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Mayonnaise — 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.

RS 370 was prepared by Technical Committee RSB/TC 006, *Edible oils, fats and fat emulsions*.

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

- 1) KS 551, Specification for mayonnaise and mayonnaise-like products

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

This second edition cancels and replaces the first edition (RS 370: 2018), which has been technically revised.

(The first/second/third/... edition (RS nnn-n: yyyy) has been reaffirmed by the Board on dd-mm-yyyy.)

RS nnn consists of the following parts, under the general title *Introductory element — Main element*:

— *Part n: Part title*

— *Part [n+1]: Part title*

— *Part [n+2]: Part title*

Committee membership

The following organizations were represented on the Technical Committee on *Title of TC* (RSB/TC nnn) in the preparation of this standard.

Paragraph of participants

Rwanda Standards Board (RSB) – Secretariat

Mayonnaise — Specification

1 Scope

This Draft Rwanda Standard specifies the requirements, sampling and test methods for mayonnaise 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 950.17, *Official Method Citric Acid in non-alcoholic Beverages*

AOAC 952.13, *Arsenic in food. Silver diethyldithiocarbamate*

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

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 CAC/RCP 1, *General principles for food hygiene*

RS CODEX STAN 192, *General standard for food additives*

RS CODEX STAN 210, *Named vegetable oils*

RS CODEX STAN 212, *Sugars — Specification*

RS EAS 12, *Potable water — Specification*

RS EAS 35, *Fortified food grade salt — Specification*

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

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

RS ISO 661, *Animal and vegetable fats and oils — Preparation of test sample*

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

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

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

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

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*

RS ISO 8294, *Animal and vegetable fats and oils — Determination of copper, iron and nickel contents — Graphite furnace atomic absorption 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 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 0,95*

3 Terms and definitions

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

3.1

mayonnaise

[condiment prepared by emulsifying one or more edible vegetable oils in an aqueous phase consisting of acidifying agents.]

[is a condiment obtained by emulsifying edible vegetable oil(s) and hens 'egg yolk and may containing additives may contain additives such as spices, flavours, vinegar (or lemon / lime juice and stabilizers]

4 Requirements

4.1 Essential ingredients

Mayonnaise shall consist of the following essential ingredients which shall be of sound quality and fit for human consumption:

- a) acidifying agents such as lemon juice or vinegar complying with RS EAS 147-1;
- b) edible vegetable oils complying with RS CODEX STAN 210;
- c) egg yolk; and
- d) food grade salt complying with RS EAS 35.

4.2 Optional ingredients

Other ingredients which may be used include but are not limited to the following:

- a) sugars complying with RS CODEX STAN 212;
- b) condiments, spices, herbs;
- c) fruits and vegetables including vegetable juice;
- d) mustard; and
- e) modified milk protein or soy protein
- f) potable water complying with RS EAS 12;
- g) egg white

4.3 General requirements

Mayonnaise shall:

- a) be free from pig products or its derivatives or any other animal fats.
- b) be semisolid, uniform, smooth for the texture of the product
- c) be free from lumps due to poor manufacturing.
- d) be free from impurities and foreign materials, rancidity and any other foreign flavours
- e) be small and uniform in size for the bubbles of oil; and
- f) not contain more than 20 % of egg white and not be less than 6 % of egg yolk.

4.4 Specific requirements

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

Table 1 — Specific requirements for mayonnaise

S/N	Characteristics	Requirement	Test method
i.	Total fat, %, m/m, min.	70	ISO 17189
ii.	Total acidity as acetic acid, %, m/m	0.3 - 1.5	AOAC 950.17
iii.	pH, max.	4	RS ISO 1842
iv.	Salt (sodium chloride), %, m/m, min.	1	RS ISO 1738
v.	Iron content, mg/kg, max.	5.0	RS ISO 8294
vi.	Peroxide value, milliequivalents of peroxide oxygen/kg, max.	10	RS ISO 3960
vii.	Acid value, mg KOH/g oil, max.	15-21	ISO 660
viii.	Iodine value (Wij's), min.	45	ISO 3961
ix.	Saponification value (mg KOH/goil)	190–209	ISO 3657

5 Microbiological requirements

Mayonnaise shall conform to microbiological limits in Table 2 when tested in accordance with test methods specified therein.

Table 2 — Microbiological limits in mayonnaise

S/N	Microorganisms	Maximum limits	Test method
i.	Total viable count, CFU/g	10 ⁴	RS ISO 4833-1
ii.	Escherichia coli, CFU/g	absent	ISO 16649-2
iii.	Salmonella spp, per 25 g	absent	RS ISO 6579-1
iv.	Staphylococcus aureus, CFU/g	absent	RS ISO 6888-1
v.	Yeast and moulds, CFU/g	100	RS ISO 21527-1

6 Food additives

Food additives may be used in the preparation of mayonnaise and shall comply with RS CODEX STAN 192.

7 Contaminants

7.1 Heavy metals

Mayonnaise shall not contain heavy metals in excess of those given in Table 3 when tested in accordance with test methods specified therein.

Table 3 — Maximum limits for heavy metal contaminants

S/N	Heavy metals	Maximum Limits (mg/kg)	Test method
i.	Lead	0.1	RS ISO 12193
ii.	Arsenic	0.1	AOAC 952.13

7.2 Pesticide Residues

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission.

8 Hygiene

Mayonnaise shall be prepared and handled in accordance with the hygienic requirements given in RS CAC/RCP 1.

9 Packaging

Mayonnaise shall be packaged in food grade containers which shall safeguard the safety and the quality of the product.

10 Labelling

In addition to the requirements specified in RS EAS 38, the following requirements shall apply:

- a) name of the product as “Mayonnaise”,
- b) the addition of an ingredient to impart a characteristic taste to the product shall be indicated in an appropriate manner so as to form a part of the product;
- c) list of ingredients in descending order;
- d) net contents in metric units;
- e) name, location and address of the manufacturer;
- f) country of origin;

- g) lot or batch number;
- h) manufacture date;
- i) expiry date;
- j) storage instructions; and
- k) instruction for use.

11 Sampling

Sampling and sample preparation for testing shall be carried out in accordance with RS ISO 5555 and RS ISO 661 respectively.

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Annex A
(normative)

Annex title

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Bibliography

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