

Journal

RWANDA

STANDARDS

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FOCUS ON FOOD STANDARDS AND FOOD SAFETY

AMABWIRIZA Y'UBUZIRANENGE AFASHA MU GUTEZA IMBERE UBUHINZI N'UBWOROZI, KUBUNGABUNGA UBUZIRANENGE BW'IBIRIBWA NDETSE NO KUBIFASHA KUGERA KU MASOKO - MINISITIRI W'UBUHINZI N'UBWOROZI

FOOD STANDARDS ARE THE BASIS TO PROMOTING FOOD QUALITY AND SAFETY

– RSB DIRECTOR GENERAL

LEARN MORE ABOUT THE COMMITTEE OF NATIONAL CODEX

BENEFICIARIES' CORNER





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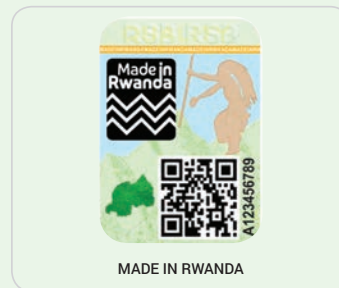
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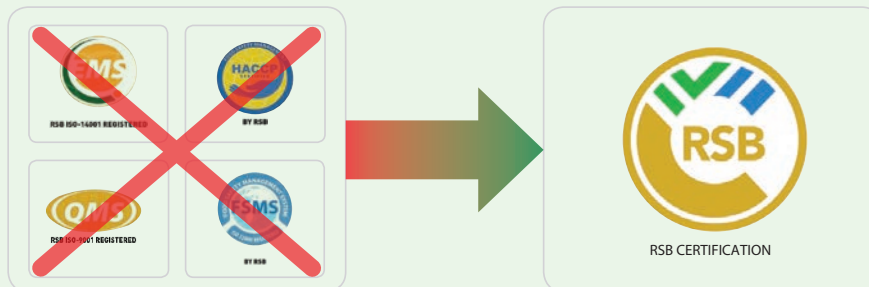


RSB CERTIFICATION MARKS

PRODUCT CERTIFICATION



SYSTEMS CERTIFICATION



FOREWORD



Welcome to this edition of the Rwanda Standards Journal focusing on food standards and their role in ensuring food safety and promoting competitiveness of Rwandan food products. This issue brings to you important updates in line with RSB mandate of developing, publishing National Standards, building industry and other stakeholders' capacity through standardisation, disseminating information on standards and offering Conformity Assessment and Metrology services.

Standards are benchmarks for quality and safety. They facilitate trade by enhancing product performance and safety, help increase industrial productivity, facilitate and provide guidance for all activities in product value-chain operations, and boost customer confidence in the product or service. In Agriculture sector, standards have been used as reference materials for researching on the appropriate seeds or breeds; they serve as vehicles for dissemination of knowledge, innovative advances in technology, and sharing of good agriculture practices and conformity assessment practices.

With the aim to support Made in Rwanda through the development of Agriculture,

agri-food industry, trade and consumer protection, to date more than eight hundred (800+) Food and Agriculture Standards were developed in the fields of: seeds and planting materials, crop production inputs (agrochemicals), farming, roots and tubers, animal feeding stuffs, sugars and sugar product, fresh fruits and vegetables, milk and milk products, spices, condiments and food additives, nutrition and foods for special dietary uses, beverages, beekeeping and beekeeping products, coffee and derived products, fish and fish products, processed fruits and vegetables, tea and derived products, cereals, pulses, legumes and cereal products, meat and meat products, edible oils and fats, etc.

More to that, Rwanda Standards Board continues to participate in the setting of regional, continental and international food and agriculture standards and access to more than 100,000 regional and International Standards has been assured through RSB Membership in international standards setting organizations. This issue explains how those standards are being implemented in agriculture and animal resources development, adding value along the product value chain from farm to folk, to ensure the availability of quality and safe food products that are competitive at domestic and export markets.

Additionally, RSB has established National Quality Testing and Metrology Laboratories offering agriculture products, food and feeds testing services and equipment calibration. The laboratories have acquired international accreditation against ISO 17025, a standard for competence of testing and calibration laboratories. This achievement positions Rwanda's conformity assessment on a higher tone as it attests that accreditation requirements are met and thus the laboratory services are internationally recognized as the work of competent third-party conformity assessment body and thus provide credibility and confidence for those who rely on tests,

calibration results and certification at the market or elsewhere. Also, RSB certification services for Food Safety Management Systems (FSMS), Hazard Analysis Critical Control Points (HACCP), farming and catering services have acquired international accreditation; which increases customer trust for the products and services offered by certified clients.

More still, food safety being the concern for any country in the world, Rwanda has joined the work of the Codex Alimentarius Commission (CAC) and has established a National Codex Committee to oversee the implementation of food standards and enhance other practices that are relevant in ensuring food safety. The Committee serves as a technical forum bringing together key players in the food value chain for promoting and coordinating the development of food standards work undertaken at national level, and ensures effective participation of Rwanda in regional and international food standardization programmes so as to ensure the supply of quality and safe food to the consumers, fair practices in food trade while at the same time maximizing the opportunities for development of local industry, innovations and competitiveness of Rwandan food products and related services.

Thank you to all our partners in Public Sector, Private Sector, Academia, Civil Society and Consumers for the continued support to standardization activities across the food value chain. With increased efforts, we surely will achieve the Government of Rwanda's transformational development objectives and targets for agriculture, industry and trade; and standards will remain key tools throughout the journey.

Enjoy reading.....

MURENZI Raymond
Director General

INTERVIEW WITH THE DIRECTOR GENERAL

FOOD STANDARDS ARE THE BASIS TO PROMOTING FOOD QUALITY AND SAFETY



MURENZI Raymond, Director General, RSB

Thank you for allocating your time to talk about food safety and standards in Rwanda.

QUESTION: CAN YOU TELL US ABOUT THE ROLE OF STANDARDS IN ENSURING FOOD SAFETY?

ANSWER: Food is a major determinant of health, nutritional status and productivity of the

population. It is, therefore, essential that the food we consume is wholesome and safe. Food safety means assurance that food is acceptable for human consumption according to its intended use. Unsafe food can lead to a large number of food-borne diseases.

Food standards play a primordial role in ensuring

food safety. Food standards define safe and acceptable limits for different hazards (chemical, biological and physical hazards) likely to be present in a food. In addition to the standards providing specifications of a food, there are also standards which provide guidelines, good manufacturing practices, good agriculture practices, good hygienic practices specific to a given sector or sub-sector. The implementation of these standards help to ensure that the product put on the market will not cause harm to the consumer and will serve for the use.

QUESTION: HOW DO YOU GET ACCESS TO AND USE CODEX STANDARDS?

ANSWER: Codex standards are free downloadable from Codex website <https://www.fao.org/fao-who-codexalimentarius/home/en/>. As highlighted above, Codex standards include General Standards, Guidelines and Codes of Practice. These are the core Codex texts and apply to all products and product categories. These texts typically deal with hygienic practice, labeling, additives, inspection and certification, nutrition and residues of veterinary drugs and pesticides. Codex standards include also commodity standards which refer to a specific product or group of products. Some of these standards have been adopted as national standards and others used as references to make national standards.

QUESTION: WHAT BENEFITS DO YOU EXPECT FROM RWANDA INDUSTRIES USING CODEX STANDARDS?

ANSWER: Codex texts are international standards developed by consensus by the engagement of all interested members. This implies that manufacturing by basing on Codex standards help to comply with the requirements in different countries. Moreover, Codex standards help the industry to improve the technologies as they are developed by harmonizing different technologies, cultures and other aspects that may trigger the quality and safety improvement of products.

QUESTION: RWANDA HAS ESTABLISHED THE NATIONAL CODEX COMMITTEE? WHY AND WHAT IS THE TALE OF THE COMMITTEE IN ADVANCING FOOD SAFETY?

ANSWER: As guided by Codex Alimentarius Commission, Rwanda has designated the National Codex Contact Point and established National Codex Committee. The mission of the National Codex Committee is to serve as a technical forum for key players in the food value chain for promoting and coordinating the development of food standards work undertaken at national level as well as effective participation of Rwanda in regional and international food standardization programmes so as to ensuring supply of quality and safe food to the consumers, fair practices in food trade while at the same time maximizing the opportunities for development of local industry, innovations and competitiveness of Rwandan food products and related services.

The compliance of Made in Rwanda products to Codex standards or national standards harmonized with Codex standards will increase compliance with market requirements and promote trade through reduction or avoidance of rejected products.





The committee's detailed responsibilities, mission, composition and functioning are described further in the Journal.

QUESTION: WHAT IS THE RELEVANCE OF CODEX STANDARDS IN PROMOTING EXPORTS OF AGRICULTURAL FOOD PRODUCTS?

ANSWER: Codex standards are recognized by WTO agreements on Technical Barriers to Trade and Sanitary and Phyto-Sanitary Measures as not restrictive and not barrier to trade. The compliance of Made in Rwanda products to Codex standards or national standards harmonized with Codex standards will increase the opportunity to comply with the regulations requirements in the target market and market penetration and reduce or avoid rejections at international market.

QUESTION: DO YOU HAVE ANY MESSAGE TO INDUSTRIES AND OTHER PARTNERS PARTICIPATING IN PROMOTION OF FOOD SAFETY IN RWANDA?

ANSWER: Food standards are the basis for ensuring food safety at all levels of the value chain including farmers, food related service providers, manufacturers, regulators and policy makers. In addition to their implementation, it is also important to industries and stakeholders of the food chain to contribute to the development of food standards at national, regional and international (Codex) level. This will create an opportunity for them to express their concerns and have standards which will respond and solve the issues which affect their businesses and protect the consumers.

UNDERSTANDING THE COMPOSITION, RESPONSIBILITIES AND FUNCTIONING OF THE COMMITTEE OF NATIONAL CODEX



ABOUT CODEX

The Codex Alimentarius Commission (CAC) is a joint Food and Agriculture Organization (FAO) and World Health Organisation (WHO) Food Standards Programme responsible for formulating international food standards, codes of practice, guidelines and recommendations that constitute the Codex Alimentarius.

The Codex Alimentarius Commission was established in 1961 by the Food and Agriculture Organization of the United Nations (FAO) and was joined by the World Health Organization (WHO)

in 1962. In its work the CAC uses the The Codex Alimentarius, or “Food Code” which is a collection of international food standards, guidelines and codes of practice adopted by the Codex Alimentarius Commission.

RWANDA HAS ESTABLISHED THE NATIONAL CODEX COMMITTEE

National Codex Committee (NCC) is an organ of the Codex Alimentarius Commission at national level that enhances the active involvement of various stakeholders in Codex activities.

MISSION OF THE NATIONAL CODEX COMMITTEE

Food safety is a concern for any country in the world as it is the cornerstone for having healthy people. In this spirit, countries around the world that have joined the work of the Codex Alimentarius Commission establish a National Codex Committee to oversee the implementation of food standards and enhance other practices that are relevant in ensuring food safety.

National Codex Committee (NCC) is an organ of the Codex Alimentarius Commission at national level that enhances the active involvement of various stakeholders in Codex activities.

The mission of the National Codex Committee is to serve as a technical forum for key players in the food value chain for promoting and coordinating the development of food standards work undertaken at national level as well as ensuring effective participation of Rwanda in regional and international food standardization programmes.

“Rwanda National Codex Committee serves as a technical forum for key players in the food value chain for promoting and coordinating the development of food standards work undertaken at national level; and ensures effective participation of Rwanda in regional and international food standardization programmes so as to ensure the supply of quality and safe food to the consumers, fair practices in food trade while at the same time maximizing the opportunities for development of local industry, innovations and competitiveness of Rwandan food products and related services”.

RESPONSIBILITIES OF THE RWANDA NCC

The Rwanda National Codex Committee has the following responsibilities:



- 1 to determine priorities, initiate and guide development and maintenance of food standards, regulations and related texts through existing or designated national food technical committees;
- 2 to establish a framework for the generation, collating and processing of scientific data to enhance and enrich Codex, national, regional and international food standards, regulations and related texts;

- 3 to formulate national positions and representing national interests at Codex Alimentarius Commission, at regional, Africa and international levels on matters related to food standards, regulations and related texts;
- 4 to put in place mechanisms to assess the socio-economic impacts in relation to the implementation of food standards, regulations and related texts and make recommendations to the relevant stakeholders for appropriate actions;
- 5 to approve procedural manual of the National Codex Committee;
- 6 to advise the Government on the best possible decisions regarding food standards, policies,

regulations and related texts, and their implementation.

ORGANIZATION AND FUNCTIONING OF NATIONAL CODEX COMMITTEE

The National Codex Committee is composed of representatives from Government institutions, non-governmental organizations and the industry sector with mandate and/or interest in food standards, regulations and related texts. It includes but not limited to: policy makers, organ in charge of standardization, food control institutions, academia, professional associations, scientific and technical institutions, trade bodies, farmer organizations, food processors and consumer associations.

“Rwanda National Codex Committee serves as a technical forum for key players in the food value chain for promoting and coordinating the development of food standards work undertaken at national level; and ensures effective participation of Rwanda in regional and international food standardization programmes so as to ensure the supply of quality and safe food to the consumers, fair practices in food trade while at the same time maximizing the opportunities for development of local industry, innovations and competitiveness of Rwandan food products and related services”.



The National Codex Committee is composed of the following Organs:

- 1 Executive Committee
- 2 Codex Contact Point
- 3 Technical Committees.

The Executive Committee of the National Codex Committee consists of the Chairperson, Vice-Chairperson and the Secretary.

The Chairpersonship of the Committee of the National Codex is assured by the Ministry in charge of Trade.

The vice-Chairpersonship of the Committee of the National Codex is assured by the Ministry in charge of Agriculture.

The Secretariat of the Committee of the National Codex is assured by the organ in charge of standardization which also acts as the Codex Contact Point (CCP).

CODEX CONTACT POINT

Rwanda Standards Board (RSB), the national organ in charge of standardization, acts and serves as the Codex Contact Point.

The Codex Contact Point has the following responsibilities:

1. to act as the link between Rwanda and Codex Alimentarius Commission Secretariat, Codex Coordinating Committee for Africa, and other Regional Codex Fora;
2. to coordinate Codex activities at national, regional and international level;

3. to receive Codex texts (standards, codes of practice, guidelines and other advisory texts) and working documents of Codex sessions and ensure that they are circulated to those concerned within the country;
4. to compile and send national positions on Codex documents or proposals to the Codex Alimentarius Commission Secretariat and/or Codex regional fora;
5. to handle Committee of the National Codex secretariat, provide logistical facilities to Committee of the National Codex and its related technical committees' activities;

The National Codex Committee is composed of representatives from Government institutions, non-governmental organizations and the industry sector with mandate and/or interest in food standards, regulations and related texts. It includes but not limited to: policy makers, organ in charge of standardization, food control institutions, academia, professional associations, scientific and technical institutions, trade bodies, farmer organizations, food processors and consumer associations.



6. to act as the liaison with the food industry, consumers, traders and other food related stakeholders to ensure that the government is provided with an appropriate balance of policy and technical advice upon which to base decisions relating to issues raised in the context of the Codex work;
7. to act as a channel for the exchange of information and the coordination of activities with other Codex Members;
8. to promote Codex activities throughout the country;
9. to initiate and develop procedural manual of the National Codex Committee.

RSB has designated the Codex contact person to ensure communication with Codex alimentarius commission and coordinate Codex activities at national level.

**The National Codex Contact Point is reachable at: E-mail: Codexcontactpoint@rsb.gov.rw
Phone : 0786561394**

TECHNICAL COMMITTEES

The Committee of the National Codex, in consultation with the Codex Contact Point, establishes required technical committees for the accomplishment of its work, and defines the scope and responsibilities of the established Technical Committees.

The activities of the Committee of the National Codex are carried out within the existing Rwanda Standards setting technical committees in the event where the Codex work falls under their scope.

DEVELOPMENT OF CODEX STANDARDS

The development of the Codex standards is detailed in the Procedural Manual of the Codex Alimentarius, twenty seventh edition of 2019. This procedural manual describes the legal foundations and practical functioning of the Commission and its subsidiary bodies. The Procedural Manual of the Codex Alimentarius Commission is intended to help Members Governments participate effectively in the work of the joint FAO/WHO Food Standards Programme. The manual is particularly useful for national delegation attending Codex meeting and for international organizations attending as observers. It sets out the basic Rules of Procedures, procedures for the elaboration of Codex standards and related texts, basic definitions and guidelines for the operation of Codex committees and also gives the membership of the Codex Alimentarius Commission.

The Manual is organized into seven sections and one appendix as follows:

1. Section I: Basic Texts and Definitions
2. Section II: Elaboration of Codex Standards and Related Texts
3. Section III: Guidelines for Subsidiary Bodies
4. Section IV: Risk Analysis
5. Section V: Subsidiary Bodies of the Codex Alimentarius Commission
6. Section VI: Membership
7. Section VII: Relations with other Organizations

SUB-COMMITTEES OF THE NCC

The Committee of the National Codex undertakes its technical work through the following RSB/ Technical Committees:

S/N	RSB/TC REFERENCE NUMBER AND TITLE
1.	RSB/TC 001 Non-alcoholic beverages
2.	RSB/TC 002 Tea and derived products
3.	RSB/TC 003 Cereals, pulses, legumes and cereal products
4.	RSB/TC 004 Milk and milk products
5.	RSB/TC 005 Meat and meat products
6.	RSB/TC 006 Edible oils and fats
7.	RSB/TC 008 Animal feeding stuffs
8.	RSB/TC 012 Sugars and sugar products
9.	RSB/TC 016 Fresh fruits and vegetables
10.	RSB/TC 019 Spices, condiments
11.	RSB/TC 022 Nutrition and foods for special dietary uses
12.	RSB/TC 027 Beekeeping and beekeeping products
13.	RSB/TC 030 Roots and tubes
14.	RSB/TC 031 Alcoholic beverages
15.	RSB/TC 032 Seeds and planting materials
16.	RSB/TC 035 Coffee and derived products
17.	RSB/TC 036 Fish and fish products
18.	RSB/TC 038 Processed fruits and vegetables

HOW DOES THE NATIONAL CODEX COMMITTEE COLLABORATE WITH OTHER FOOD SAFETY PROMOTING PARTNERS?

The Committee of the National Codex establishes cooperation mechanisms with government institutions, inter-governmental bodies, industries, consumer associations with the view to initiate drafting of Codex standards or related texts and exchange of information related to food safety matters.

The Committee of the National Codex formulates

national positions and/or responses

The Committee of the National Codex reviews food safety issues under discussion at regional and international arena, and formulates the national position and/or response to those Codex related matters.

Further, the Committee of the National Codex monitors and provides guidance on participation in the development of food standards, regulations and related texts of other standardization bodies at regional and international level.

RWANDA HOSTED INTER- REGIONAL WORKSHOP ON CODEX WORK MANAGEMENT FOR AFRICAN UNION MEMBER STATES FROM EASTERN AND SOUTHERN AFRICAN REGIONS

20TH TO 22ND APRIL, 2022, KIGALI-RWANDA



Standards are critical for ensuring consumer protection and promotion of fair trading practices. Within the context of global food trade, standards developed by the Codex Alimentarius Commission (CAC) are deemed by the World Trade Organization Sanitary and Phytosanitary (WTO- SPS) Agreement as the reference point on matters of food safety. The Codex Alimentarius is recognized as benchmark because it is science-based and the Codex Alimentarius is subject to international scrutiny and review. It is in this context that the SPS Agreement encourages WTO Member countries to use international standards, guidelines and

recommendations (where they exist) as the basis of their national measures.

With the entry into force of the African Continental Free Trade Area (AfCFTA) Agreement an even greater demand to use Codex standards as basis of national measures is anticipated. The SPS Annex VII of the AfCFTA Agreement specifically references Codex Alimentarius as reference for food trade in the AfCFTA. Ensuring the operation of functional National Codex Structures that enhance country participation in the work of the CAC will therefore be critical in advancing the objectives of the AfCFTA.



Codex issues are diverse, effective participation in the Codex standard setting process requires countries to establish multidisciplinary teams and engagement of a broad spectrum of national stakeholders for consultations in order to better capture the priorities and needs of the country in Codex standards. Recognizing the need for coordination of Codex activities at the national level, Codex Members are obligated to establish national Codex Contact Point to act as the liaison office for all Codex issues in the country. Most Governments in Africa have gone further to establish National Codex Committees (NCC) as a coordination mechanism to engage all relevant national stakeholders on Codex issues and to enhance oversight on national Codex activities.

African Union InterAfrican Bureau for Animal Resources (AU-IBAR) is the African Union Commission's (AUC) Codex Contact Point.

With support of the USDA, AU-IBAR and the African

Agricultural Technology Foundation organized the Eastern and Southern Africa Regional Workshop that was hosted by Rwanda from 20th-22 April, 2022 in Kigali.

The regional workshop aimed to:

- ✓ Assess the status of operation and performance of Codex Contact Points of Eastern and Southern African Regions
- ✓ Assess the status of operation and performance of National Codex Committees and their subject matter specific sub-committees
- ✓ Assess the level of participation of member states in their identified priority Codex Committees with specific emphasis on electronic working groups, submission of national positions or comments and participation in Codex sessions.

- ✓ Identify the extent to which the food business sector, academia/research and consumers are involved in national Codex work
- ✓ Encourage peer learning and document best practices in terms of sustainability and work management practices in Codex work.

The workshop was attended by national Codex Contact Persons from eighteen (18) African Union Member States from Eastern and Southern African countries: Botswana, Ethiopia, Eritrea, Lesotho, Kenya, Mozambique, Namibia, Seychelles, Eswatini, Somalia, Zambia, Malawi, South Sudan, Uganda, Sudan, Mauritius, Rwanda and Madagascar; and every Member State was accorded to make a ten (10)-minute presentation of on the status and functioning of the National Codex structures.

The participants engaged on the status of participation of member states in their priority Codex Committees with specific emphasis on electronic working groups, submission of national positions or comments and participation in Codex sessions documented. Extent to which the food business sector, academia/research and consumers are involved in national Codex work documented was another important item on the agenda.

Deliberations revolved around coordinating a continental mentorship or twinning programme and exchanging visits between the Member States in Africa to build capacities and enhance Codex Work Management. The urgent need to engage and support specific Member States with low participation in Codex Work was expressed.

Specifically, Member States were encouraged to:

- ✓ Strengthen or establish their National Codex structures using the adopted Model National Codex Structure

Codex issues are diverse, effective participation in the Codex standard setting process requires countries to establish multidisciplinary teams and engagement of a broad spectrum of national stakeholders for consultations in order to better capture the priorities and needs of the country in Codex standards.



- ✓ Intensify sensitization and awareness of experts, policy makers and/or relevant stakeholders on the importance of Codex activities
- ✓ Take leadership roles in electronic working groups especially for priority Codex issues
- ✓ Emphasize the importance of participating in electronic working groups and Member States are recommended to use the various bilateral and multilateral approach to shape and influence decisions in Codex.

Also, Member States were strongly urged to take advantage of the support provided through the Codex Trust Fund in order to access funds and build strong, solid and sustainable National Codex Systems. They were requested to further enhance cooperation with other Codex Contact Points of Member Countries of the African Union through organization of webinars and visits aiming at experience sharing on the functioning of the National Codex structures.

AMABWIRIZA Y'UBUZIRANENGE AFASHA MU GUTEZA IMBERE UBUHINZI N'UBWOROZI, KUBUNGABUNGA UBUZIRANENGE BW'IBIRIBWA NDETSE NO KUBIFASHA KUGERA KU MASOKO

Mu buzima bwacu bwa buri muni, ntawashidikanya akamaro ntasimburwa k'ibiribwa. Kugira ngo tubeho kandi tubashe gukora tuniteze imbere bisaba ko umuntu aba afite ubuzima bwiza kandi ubu bugarwaho ari uko umuntu yariye. Ibiribwa ni ndasimburwa, kandi n'ubuziranenge bwabyo bukaba ingenzi cyane mu kubungabunga ubuzima bw'abantu. Inzego zitandukanye zirangajwe imbere na Minisitiri y'Ubuhinzi n'Ubworozi (MINAGRI) zifasha kugira ngo umusaruro w'ibiribwa uboneke, wiyongere, ube wujuje ubuziranenge kandi unabashed kongererwa agaciro. Mu bikorwa by'ubuhinzi bitandukanye ndetse n'ibyo kubungabunga umusaruro w'ibiribwa hifashishwa amabwiriza y'ubuziranenge ari nayo ashingirwaho mu kureba ko ubuziranenge bwifuzwa bwuzuye kugira ngo ibicuruzwa byemererwe gucuruzwa ku masoko yaba ay'imbere mu gihugu no hanze yacyo.

Umunyamakuru wa Rwanda Standards Journal (RSJ) yaganiriye na Minisitiri w'ubuhinzi n'ubworozi, Nyakubahwa Mukeshimana Geraldine amusobanurira byinshi ku kubungabunga ubuziranenge bw'ibiribwa.

RSJ: TUBASHIMIYE UMWANYA MUDUHAYE KUGIRA NGO TUGANIRE KU KAMARO K'AMABWIRIZA Y'UBUZIRANENGE MU BUHINZI N'UBWOROZI. MU KUVUGA KU BUZIRANENGE BW'IBIRIBWA NTAWABURA KUVUGA KO BUSHINGIRA KU MABWIRIZA Y'UBUZIRANENGE. AMABWIRIZA Y'UBUZIRANENGE AVUZE IKI KU



Dr. Mukeshimana Geraldine, Minisitiri w'ubuhinzi n'ubworozi

BIKORWA BY'UBUHINZI N'UBWOROZI?

MINISITIRI: Ubuziranenge bw'ibiribwa ni ingenzi cyane kuko ari bwo busobanura akamaro k'imbaraga nyinshi ziba zakoreshejwe kugira ngo biboneke ndetse binongererwe agaciro. Muri ibi bikorwa byose rero ababikora bifashisha amabwiriza y'ubuziranenge. Kimwe no ku bindi bicuruzwa cyangwa ibindi bikorwa, amabwiriza y'ubuziranenge ku biribwa ni inyandiko zishyirwaho mu bwumvikane bigizwemo uruhare n'abahanga n'impuguke zitandukanye ziva muri Minisiteri, ibigobya Leta, iby'abikorera, Kaminuza n'amashuri makuru, imiryango itari iya Leta ikora ibikorwa byo guteza imbere ubuhinzi n'ubworozi ndetse no kongerera umusaruro agaciro, amashyirahamwe y'abaguzi ndetse n'undi wese wabyifuzaga kandi ubifitiye ubumenyi.

MINAGRI n'ibigo biyishamikiyeho tugira uruhare rukomeye mu gushyiraho amabwiriza y'ubuziranenge arebana n'ibikorwa by'ubuhinzi n'ubworozi ndetse n'arebana n'ubuziranenge bw'ibiribwa n'ubw'ibikomoka ku bworozi.

RSJ: BY'UMWIHARIKO IBIKUBIYE MU MABWIRIZA Y'UBUZIRANENGE BIFASHA BITE MU BIKORWA BY'UBUHINZI N'UBWOROZI?

MINISITIRI: Izi nyandiko (amabwiriza y'ubuziranenge) ziba zikubiyemo:

- ✓ Ibisabwa by'ingenzi ku buziranenge bw'ibikorwa by'ubuhinzi n'ubworozi, ibyifashishwa haba ibikoreho cyangwa inyongeramusaruro, n'ibindi,
- ✓ Hari kandi n'amabwiriza arebana n'uburyo bwo gufata neza ibihingwa, gusarura, gufata neza umusaruro, kuwongerera agaciro, ibisabwa ku nganda no mu bucuruzi,
- ✓ Amabwiriza y'ubuziranenge ni zimwe mu nyandiko tuvomamo amakuru y'ingenzi dusangiza abari mu bikorwa by'ubuhinzi n'ubworozi kugira ngo bakomeze kunoza

ibyo bakora, babashe kongera umusaruro kandi banamenye ibisabwa mu gufata neza umusaruro.

RSJ: AYO MABWIRIZA YO KU NZEGO ZITANDUKANYE AHUZWA ATE KUGIRA NGO NTABE INZITIZI AHUBWO AFASHE MU KUBUNGABUNGA UBUZIRANENGE BW'IBIRIBWA?

MINISITIRI: Mu ishyirwaho ry'amabwiriza y'ubuziranenge yaba ayo ku rwego rw'Akarere cyangwa mpuzamahanga, u Rwanda binyuze muri RSB, MINAGRI n'abandi bafatanyabikorwa tuyagiramo uruhare kandi tukita ku kuba azaba abereye guteza imbere ubuziranenge bw'ibiribwa. Ku birebana n'uko akoreshwa byo rero, kimwe no ku yandi mabwiriza, Minisiteri ifatanyije na RSB n'izindi nzego zifite aho zihuriye no kongera umusaruro n'ubuziranenge bw'ibiribwa turafatanyaga kugira ngo tuyigishe abahinzi, aborozi ndetse n'abandi bose bari mu ruhererekane rw'ibikorwa bigamije guteza imbere ubuhinzi n'ubworozi.

RSJ: TUVUYE KU ISHYIRWAHO RY'AMABWIRIZA Y'UBUZIRANENGE, AKORESHWA ATE MU BIKORWA BYO KUBUNGABUNGA UBUZIRANENGE BW'UMUSARURO W'IBIRIBWA?

MINISITIRI: Igihugu cyacu gikomeje guteza imbere ubuhinzi n'ubworozi mu bwinshi no mu bwiza nk'ibikorwa shingiro byo kubona umusaruro





w'ibiribwa, hanitabwa ku bikorwa bigamije kuwubungabunga, kuwugeza aho ubikwa, kuwugeza ku masoko ndetse no gukomeza gutoza ababigiramo uruhare bose kuzirikana ibirebana n'ubuziranenge bwawo.

Ubusanzwe amabwiriza y'ubuziranenge yifashishwa mu ruhererekane rw'ibikorwa biganisha ku kuboneka k'umugaruro w'ibiribwa kuva ku mbuto, ibikorwa by'ubuhinzi n'ubworozi, kugeza ubwo umugaruro ubonetse. Iyo umugaruro ubonetse rero MINAGRI n'ibindi bigo bifite mu nshingano gufata neza no kongerera agaciro umugaruro w'ibiribwa bikomeza kwita ku buziranenge bwawo nk'uko biteganywa n'amabwiriza y'ubuziranenge. Ibikorwa byibanda cyane kugushyiraho ibikorwa remezo byujuje ibisabwa mu kubungabunga ubuziranenge bw'umugaruro mu gihe ubitswe, guhugura abahinzi, aborozi ndetse n'abandi bafatanyabikorwa ku gukomeza kwita ku

buziranenge bw'umugaruro ndetse no gukomeza kubashishikariza gusangiza amakuru abo bireba mu gihe bakeneye ubundi bufasha bwimbitse mu gucunga neza umugaruro.

RSJ: MU KUREBA IBIJYANYE NO GUFATA NEZA UMUGARURO W'IBIRIBWA MUBIHUZA MUTE NO KONGERA INGANO YABYO NO KWIRINDA KO NA WA MUGARURO WABONETSE WAKWANGIRIKA?

MINISITIRI: Ibiribwa bikenerwa n'abatuye isi mu buzima bwaburimuni. Nta muntu wabaho atariye. Niyo mpamvu kubungabunga ubuziranenge haba hagamijwe ko ibyo abantu barya bibagwa neza ntibibagireho ingaruka zahungabanya imibereho yabo.

Gahunda y'igihugu y'ubuhinzi n'ubworozi ni ukongerera umugaruro wabyo ku buryo burambye mu bwinshi no mu bwiza. Ibi bijyanishwa n'ibikorwa ndetse no kongerera ubumenyi

abakora mu ruhererekane nyongereragaciro k'ibiribwa kuva mu gukomeza kongera umusaruro kuko uko iminsi ishira niko abakenera ibiribwa kandi byujuje ibisabwa biyongera, ndetse igihugu kinakomeza gushyira imbaraga mu bikorwa bigamije kongerera umusaruro agaciro kugira ngo ubashe gucuruzwa imbere mu gihugu no hanze yacyo.

MINAGRI ikomeza kujyanisha gahunda zitandukanye zo kubungabunga umusaruro w'ibiribwa n'izigamije kuwongera kugira ngo igihugu cyacu kibashe kuba gifite ibiribwa bihagije ndetse tunabashe gucuruza ibituruka ku buhinzi n'ubworozi mu karere dutuyemo ndetse n'ahandi ku isi.

RSJ: ABAHINZI N'ABOROZI BATEGURWA BATE KUGIRA NGO BABASHE KUGEZA UMUSARURO WABO KU NGANDA ZIWONGERERA AGACIRO WUJUJE UBUZIRANENGE?

MINISITIRI: Nk'uko ibikorwa byo kubungabunga ubuziranenge bw'ibiribwa bitangirira mu murima, Minisiteri ikomeza guherekeza abahinzi n'aborozi mu bikorwa byabo bagirwa inama kandi bagezwaho ibikenewe byose kugira ngo hazaboneke umusaruro mwiza kandi wujuje ubuziranenge. Binyuze muri gahunda zacu z'iyamamazabuhinzi ndetse n'izindi, Minisiteri n'ibindi bigo nka RAB na NAEB dukomeza kugira inama no kuba hafi abahinzi n'aborozi kandi bagahabwa ubumenyi n'amakuru yose abafasha kubungabunga ubuziranenge bw'umusaruro. Ikintu cy'ingenzi dukomeza gusaba abahinzi n'aborozi ni uko bakomeza kwibumbira mu makoperative kandi bakayacunga neza kuko kugera ku banyamuryango ba koperative byoroha kurusha kugera kuri buri muhinzi cyangwa umworozi ku giti cye.



RSJ: MUBONA IZI MBARAGA MINAGRI N'IZINDI NZEGO ZIFASHA UBUHINZI N'UBWOROZI MUSHYIRAMO ZIMAZE KUBYARA UMUSARURO?

MINISITIRI: Cyane rwose. N'ubwo hakiri urugendo, umusaruro umaze kuva mu bikorwa bigamije gukora ubuhinzi n'ubworozi bya kinyamwuga urashimishije cyane. Twagiye twita ku bihingwa n'amatungo byihariye bikenerwa kuribwa n'abantu mu miryango, dukomeje gushyira imbaraga mu musaruro ufasha inganda kugira ngo utunganywe ku bwinshi, bityo uboneke uhagije ku baturage ndetse tunasagurire amasoko. Muri uru rugendo rwose rero impuguke zacu zaba izikora ubushakashatsi, abakora mu bikorwa bitandukanye by'ubuhinzi n'ubworozi, abahinzi-borozi, ndetse n'abikorera ku giti cyabo bifashisha amabwiriza y'ubuziranenge, bose tubashimira uruhare rukomeye rwabo kugira ngo uyu musaruro twishimira ukomeze gutera imbere.

RSJ: HARI UBUTUMWA BWIHARIYE MWAGENERA ABASOMYI BA RWANDA STANDARDS JOURNAL NDETSE N'ABANYARWANDA MURI RUSANGE?

MINISITIRI: Leta y' u Rwanda ikomeje gushyira imbaraga mu guteza imbere no kubungabunga

ubuziranenge bw'ibiribwa. Buri wese ubugiramo uruhare arashimirwa kandi anakangurirwa gukomeza kububungabunga.

Gutsura ubuziranenge ni urugendo, ariko hari byinshi twishimira igihugu cyacu kimaze kugeraho mu rwego rwo gutsura ubuziranenge mu buhinzi n'ubworozi. Iyo urebye urugendo twanyuzemo, usanga hari igabanuka rigaragara ry'umusaruro wangirikaga kugera aho utabashaga gukoreshwa cyangwa ukangizwa. Ntituragera aho twifuza niyo mpamvu nkangurira buri wese kongera uruhare rwe.

Ni urugendo rukomeza. Turashimira abahinzi, aborozi, n'abafatanyabikorwa bose bakomeje gushyigikira iterambere ry'ubuhinzi n'ubworozi by'u Rwanda. Twese dukomeze gufatanya mu rugendo rugana mu cyerekezo cy'iterambere mu buhinzi n'ubworozi igihugu cyacu cyihaye.

RSJ: TURABASHIMIYE CYANE

MINISITIRI: Murakoze namwe.



IYO IBIRIBWA BITUJUJE UBUZIRANENGE BISHYIRA UBUZIMA BW'ABAGUZI MU KAGA. ABAGUZI TURABASABA KUBA IJISHO RYA GATATU RYA RICA – BÉATRICE UWUMUKIZA

Mu bikorwa by'ubuhinzi bitandukanye ndetse n'ibyo kubungabunga umusaruro w'ibiribwa hifashishwa amabwiriza y'ubuziranenge ari nayo ashingirwaho mu kureba ko ubuziranenge bwifuzwa bwuzuye kugira ngo ibicuruzwa byemererwe gucuruzwa ku masoko yaba ay'imbere mu gihugu no hanze yacyo.

Umunyamakuru wa Rwanda Standards Journal (RSJ) yaganiriye na Madamu Béatrice Uwumukiza, Umuyobozi Mukuru wa RICA amusobanurira byinshi ku ruhare rw'iki kigo mu kugenzura ubuziranenge bw'ibiribwa no gufasha mu gutuma abaguzi bagerwaho n'ibiribwa bitagira ingaruka ku buzima bwabo.

RSJ: TUBASHIMIYE UMWANYA MUDUHAYE KUGIRA NGO TUGANIRE KU KAMARO K'AMABWIRIZA Y'UBUZIRANENGE MU BUZIRANENGE BW'IBIRIBWA. MBESE MWAKWIBUTSA ABASOMYI BA RWANDA STANDARDS JOURNAL INSHINGANO ZA RICA?

UMUYOBOZI: RICA mu magambo arambuye ni ikigo cy'igihugu gishinzwe kugenzura iyubahirizwa ry'amabwiriza y'ubuziranenge, ihiganwa mu bucuruzi no kurengera umuguzi. RICA yashyizweho n'itegeko no 31/2017 ryo kuwa 25/07/2017 rikanagena inshingano, imiterere n'imikorere byacyo.

Muri make inshingano za RICA zikubiye mu byiciro bitatu; aribyo: (1) gukora ubugenzuzi bw'ubuziranenge no gushyiraho amabwiriza ajyanye nabyo, (2) kugenzura ihiganwa mu



Béatrice Uwumukiza, Umuyobozi Mukuru wa RICA

“ RICA kandi ifite inshingano zo kwandika no gutanga ibyangombwa ku bantu bahingira amasoko mpuzamahanga, mu rwego rwo gushyiraho uburyo bufasha ko hakorwa ubugenzuzi buhoraho muri icyo mirima kugira ngo igihe cyo koherezwa mu mahanga nikigera, wa musaruro uzabe wujuje ubuziranenge busabwa n'igihugu uwo musaruro uzajyanwamo.”

bucuruzi no (3) kurengera umuguzi. Ni muri urwo rwego rero, RICA ishinzwe kwandika no gutanga impushya ku bantu bari mu ruhererekane rwo gutunganya no kugeza ku baguzi ibicuruzwa bigenwa n'itegeko rishyiraho RICA no kugenzura iyubahirizwa ry'amabwiriza y'ubuziranenge kuri ibyo bicuruzwa ndetse na serivisi.

Ubugenzuzi bw'ubuziranenge bukorerwa ahantu hatandukanye mu gihugu harimo ku mipaka y'igihugu mu gihe cyo gutumiza ibicuruzwa no kubyohereza mu mahanga, mu nganda z'imbere mu gihugu, ku masoko, mu mirima, mu bubiko, ku makusanyirizo y'ibiribwa n'ahandi...

Bimwe mu bicuruzwa bikorerwa ubugenzuzi nk'uko bigenwa n'itegeko rishyiraho RICA harimo; ibikoresho byo mu buhinzi n'ubworozi, umusaruro ukomoka ku buhinzi n'ubworozi utacye mu nganda, ibihingwa n'imbuto n'ibindi bicuruzwa bitari ibiribwa (twavugaga ibikoresho by'ubwubatsi, ibikoresho by'amashanyarazi, n'ibindi...)

RSJ: MU NSHINGANO ZA RICA HARIMO NO KUGENZURA UBUZIRANENGE BW'IBIRIBWA BITATUNGANYIJWE MU NGANDA. IYI NSHINGANO MUYISHYIRA MU BIKORWA MUTE?

UMUYOBOZI: Nk'uko byasobanuwe haruguru, itegeko rishyiraho RICA riyiha inshingano zo kugenzura iyubahirizwa ry'amabwiriza y'ubuziranenge ku biribwa bitatunganyijwe mu nganda.

Nk'uko mubizi, ubuziranenge bw'ibiribwa bufite igisobanuro kigari kuko butangirira mu murima bukagera ku muguzi wanyuma uzarya ibiribwa *"from farm to fork"* mu rurimi rw'icyongereza.

Muri urwo ruhererekane rero tuvuze haruguru, RICA ifite inshingano zo kwandika no gutanga ibyangombwa ku bantu batumiza mu mahanga bakanacuruza inyongeramusaruro ifumbire n'imiti yica udukoko bikoreshwa mu buhinzi, ikanagenzura ubuziranenge bwabyo. RICA kandi

ifite mu nshingano kugenzura ubuziranenge bw'imbuto ziterwa. Ibyo byose biba bigamije kugira ngo umusaruro uzaturuka mu buhinzi uzabe wujuje ubuziranenge busabwa ku isoko

RICA kandi ifite inshingano zo kwandika no gutanga ibyangombwa ku bantu bahingira amasoko mpuzamahanga, mu rwego rwo gushyiraho uburyo bufasha ko hakorwa ubugenzuzi buhoraho muri icyo mirima kugira ngo



igihe cyo koherezwa mu mahanga nikigera, wa musaruro uzabe wujuje ubuziranenge busabwa n'igihugu uwo musaruro uzajyanwamo.

RICA nanone ikora ubugenzuzi ku masoko no mu bubiko bw'imyaka, hagafatwa n'impagararizi (sample) kugira ngo bipimwe muri laboratwari mu rwego rwo kureba ko wa musaruro wujuje ubuziranenge busabwa. Urugero, hapimwa aflatoxine mu binyampeke.

Ku biribwa bitanyuze mu nganda bitumizwa mu mahanga, RICA itanga uruhushya rwo kubatumiza (import permit) nyuma yo gukora isesengura ryimbitse. Iyo bigeze ku mupaka bigenzurwa ko byujuje ibisabwa n'amabwiriza y'ubuziranenge, hakanafatwa impagararizi (sample) iyo bibaye ngomba kugira ngo bipimwe.

RSJ: INDI NSHINGANO IKOMEYE RICA ISHYIRA MU BIKORWA NI UKURENGERA UMUGUZI. MWIFASHISHA MUTE AMABWIRIZA Y'UBUZIRANENGE MU BIKORWA BYANYU BYO KURENGERA UMUGUZI?

UMUYOBOZI: Nkuko biteganywa n'itegeko no36/2012 ryo kuwa 21/09/2012 rigenga ihiganwa mu bucuruzi no kurengera abaguzi, umuguzi afite uburenganzira bwo guhabwa igicuruzwa cyujuje ubuziranenge. Amabwiriza y'ubuziranenge rero ashwirwaho, aba agaragaza iby'ingenzi igicuruzwa gikwiye kuba cyujuje, agaragaza kandi ibigomba kwitabwaho mu gihe cyo gutunganya ibiribwa, kubibika no kubigeza ku isoko.

Mu rwego rwo kurengera umuguzi hakorwa ubugenzuzi ahatunganyirizwa ibiribwa bitanyuze mu nganda (amabagiro, ahacururizwa inyama, amakusanyirizo y'imyaka,....) no ku masoko, kugira ngo abagenzuzi barebe ko ibiribwa biri ku isoko byujuje ibiteganywa n'amabwiriza y'ubuziranenge (hitwaba kugenzura isuku y'ibicuruzwa, iy'aho bicururizwa, uko ibicuruzwa bibitse, itariki bizatera agaciro (shelf life), n'ibindi.....)

RICA kandi yakira ibibazo by'abaguzi, mu gihe umuguzi yaba agize ikibazo cyo kuba yaguze ibiribwa bitujuje ubuziranenge mu buryo bumwe cyangwa ubundi. Hanyuma hagakorwa igenzura ryimbitse kugira ngo tumenye neza uko ikibazo giteye n'impamvu yaba yagiteye mu rwego rwo gukemura amakimbirane hagati y'umucuruzi n'umuguzi.

RSJ: MUBONA MUTE UBUZIRANENGE BW'IBIRIBWA BIDATUNGANYIJE MURI IKI GIHE? ESE IMBOGAMIZI MUBONA NI IZIHE KANDI MUZIKEMURA MUTE?

DG/RICA: Muri iki gihe Leta y'u Rwanda yashyize imbaraga mu gushyiraho gahunda zigamije kubungabunga ubuziranenge bw'ibiribwa,

Nkuko biteganywa n'itegeko no36/2012 ryo kuwa 21/09/2012 rigenga ihiganwa mu bucuruzi no kurengera abaguzi, umuguzi afite uburenganzira bwo guhabwa igicuruzwa cyujuje ubuziranenge. Amabwiriza y'ubuziranenge rero ashwirwaho, aba agaragaza iby'ingenzi igicuruzwa gikwiye kuba cyujuje, agaragaza kandi ibigomba kwitabwaho mu gihe cyo gutunganya ibiribwa, kubibika no kubigeza ku isoko.





twavuga nk'ishyirwaho ry'ikigo cya RSB gishyiraho amabwiriza y'ubuziranenge ibigo nka "RICA" na Rwanda FDA ndetse n'ibindi bigo bifite mu nshingano ubugenzuzi bw'ubuziranenge. Navuga rero ko ubuziranenge buhagaze neza kubera izo gahunda zose zashyizweho ariko nanone ngashimangira ko urugendo rukiri rurerure kuko abagenzuzi batabasha kugera hose mu gihugu icyarimwe. Bityo hari aho usanga hari abatubahiriza amabwiriza y'isuku hamwe na hamwe ku makusanyirizo y'ibiribwa, ku masoko no mu bubiko. Dukomeje ubukangurambaga no gufatanya n'izindi nzego mu gukomeza

gushishikariza abantu kubahiriza amabwiriza y'ubuziranenge.

Nkaba rero nibutsa abantu bose ko ubuziranenge ari ubwa buri muntu wese uri mu ruhererekane nyongeraga gaciro rwo kugeza ibiribwa ku baguzi. Nkaba kandi nshishikariza abantu bose kubahiriza ibisabwa n'amabwiriza y'ubuziranenge ndetse n'andi mategeko n'amabwiriza bishyirwaho n'inzego zitandukanye kugira ngo ubuziranenge bw'umusaruro ukomoka ku buhinzi n'ubworozi bubungabungwe ndetse n'umuguzi ahabwe ibitashyira ubuzima bwe mu kaga.

Tuboneyeho kandi kubamenyesha ko abafatiwe mu bikorwa binyuranyije n'amabwiriza y'ubuziranenge bahanwa hakurikijwe amategeko.

RSJ: MBESE RICA IGIRA RUHARE KI MU ISHYIRWAHO RY'AMABWIRIZA Y'UBUZIRANENGE?

UMUYOBOZI: RICA nk'ikigo gifite mu nshingano kugenzura ko amabwiriza y'ubuziranenge yubahirizwa igira uruhare rukomeye mu ishyirwaho ryayo ifatanije n'ibindi bigo byaba iby'abikorera, inganda, amashyirahamwe y'abaguzi, abashakashatsi n'abandi. Ibi bifasha mu koroshya akazi kacu ka buri munsu ko kugenzura iyubahirizwa ry'ibikubiye muri ya mabwiriza ndetse n'andi mategeko ashwirwaho.

RSJ: NI IKI MUSABA ABARI MU BIKORWA BY'URUHEREREKANE RW'IBIRIBWA NDETSE N'ABAGUZI MU GUKOMEZA NO KURURSHAHO KUBUNGABUNGA UBUZIRANENGE BW'IBIRIBWA?

UMUYOBOZI: icyo duheraho ni ugushimira ubufatanye bwiza buhari kugira ngo ubuziranenge bw'ibiribwa cyangwa umusaruro utatunganyirijwe mu ruganda uboneke kandi wujuje ubuziranenge. Tukaba tuboneyeho kwibutsa abantu bose ko kugira ngo ubuziranenge bugerweho, hasabwa uruhare rwa buri muntu wese ufite icyo akora mu ruhererekane nyongera gaciro rw'ibiribwa (kuva ku muhinzi mworozzi kugera ku muguzi wanyuma).

Turabibutsa kandi ko iyo ibiribwa bitujuje ubuziranenge biteza akaga ku buzima bw'abaguzi bityo buri wese agakangurirwa gukomeza kugira uruhare mu guharanira ko ibiribwa bidatunganyijwe mu nganda bigumana bwa buziranenge bwifuzwa.

Abaguzi turabasabakubajishorya gatatu rya RICA, tukabakangurira kandi gukomeza gusangiza RICA amakuru arebana n'ubuziranenge bw'ibiribwa ku masoko aho bitameze neza tugafatanyira kugira ngo bikosorwe. Bahamagara ku murongo wa



Telefoni utishyurwa 9899 cyangwa bakaduha amakuru kuri banyuze ku mbuga nkoranyambaga zacu (Twitter) cyangwa kuri email ya RICA: info@rica.gov.rw .

RSJ: Turabashimiye cyane

UMUYOBOZI: Murakoze namwe.

AT THE HELM OF COMBATING MALNUTRITION: AFRICA IMPROVED FOODS LTD MANUFACTURING QUALITY NUTRITIOUS FOODS

Established and started working in December 2016 as unique public-private partnership to fight malnutrition, Africa Improved Foods manufactures high quality and nutritious products meant to prevent moderate acute malnutrition in vulnerable populations. The industry is the fruit of a joint-venture involving the Government of Rwanda and Partners whose mission is to help people maximize their potential through improved nutrition with affordable, high quality, and locally sourced foods.

The industry interventions are in the direction to support Government of Rwanda Nutrition Programs with the target to reduce stunting to 19% by 2024 (target in the National Strategy for Transformation, NST1). The industry has 55,000 T production capacity and created 461 direct jobs of whom 83% are men, 17 women and of all staff, 97% are Rwandan. In addition, AIF works with 47,000 small farmers who are members of 106 cooperatives.

FOCUS ON NUTRITIONAL IMPACT

Africa Improved Foods specializes in the production of Fortified Blended Foods (composite flour with vitamins and minerals) for 3 target categories:

- ✔ Infant and young children
- ✔ Pregnant and breastfeeding mothers
- ✔ General family

AIF relief products (Shisha Kibondo and Super Cereal Plus) are commonly used by Government



of Rwanda and humanitarian organizations like World Food Programme (WFP) and International Committee for Red Cross (ICRC) to:

- ✔ Treat and prevent stunting
- ✔ Ensure a healthy growth and development
- ✔ Ensure a healthy immune system

Our FSCC 22000 quality system safeguards that our products comply with the highest quality and hygiene standards.

PRODUCTS AND CUSTOMERS

SUPER CEREAL PLUS:

Customer: World Food Programme

Super Cereal Plus product is distributed to 1.5 million beneficiaries in the Region and beyond (South Sudan, Ethiopia) on daily basis.

Previously, it was all imported from highly subsidized producers in the United States of America and Europe. Since 2016 AIF Rwanda is the first and only African producer of Super Cereal Plus “ensuring Africa can feed Africa”

SHISHA KIBONDO

This is the specialised complementary food to address stunting. With the customer being the Government of Rwanda, the product is distributed to 170,000 mothers and infants from most vulnerable households in the country. By doing so, the programme is known as the largest malnutrition fighting endeavour in East Africa.

NOOTRITM

Customer: Mass commercial market

The product is an affordable high quality nutritious cereals for infants, pregnant mothers and the whole family aimed at lower income segments. It is distributed to supermarkets, shops, kiosks, etc. in Rwanda, Uganda, Kenya and Democratic Republic of Congo. Other customers include:

Tropikal Brands (Nutripro), Rwanda Medical Supply, UNHCR and other institutions .

Quality is put first when AIF Rwanda sources raw materials (Consider graphs in the AIF presentation)

- ✔ In total, AIF sources maize and soybean from over 130,000 farmers across East and Southern Africa, including Malawi.
- ✔ In Rwanda AIF sources maize directly from 150 Cooperatives with a membership of around 47,000 smallholder farmers
- ✔ AIF initially faced significant quality challenges (i.e. aflatoxin). We reduced aflatoxin contaminations by buying maize on cobs (instead of grain) and handling the threshing and drying ourselves without charging any farmers fees for this service. This cob sourcing model reduced aflatoxin rejections from 90% to less than 5% in 3 years and is estimated to improve farmer’s gross income by 125%.
- ✔ Every year AIF sources more maize directly from Rwandan smallholders – i.e. between seasons 2017 and 2021, and increased local sourcing from 4,700 tons to 22,122 tons.
- ✔ However, significant effort need to be put into promoting farming of soya in Rwanda. The Company still relies heavily on imported soya.

Significant progress has been achieved in local sourcing.





ZAMUKANA UBUZIRANENGE PROGRAM ESTABLISHES A FOOD SAFETY MATURITY MODEL TO SUPPORT STARTUP INDUSTRIES IN THE STANDARDIZATION JOURNEY TO MEET STANDARDS REQUIREMENTS



Zamukana Ubuziranenge Program (also known as Small and Medium Enterprises (SMEs) and MSMEs Maturity Model) is a program that was introduced by Government of Rwanda through the Ministry of Trade and Industry (MINICOM) and Rwanda Standards Board (RSB) in 2017. The program aims

to gradually support Small and Medium Enterprises towards compliance with standards requirements and hence position them to acquire product and system certification.

Specifically for industries in food sector and service providers, this program intends to systematically develop and support food MSMEs/



SMES to reach the desired quality and safety performance but also build a strong food safety culture. The Food Safety maturity model serves as a strategic tool that benchmarks the company's food safety management system but also serves as performance measurement systems (PMS) implying that SME's are evolving and transformed from lower food safety performance to the better level.

In addition, it gives food businesses a clear picture of both strengths and weaknesses within the food safety management system, giving insights on the potential needs for changes and adjustment. The maturity model recognizes systems problems and factors which are involved in attaining food safety goals. The key characteristics of the model is that it reflects the company's status in terms of standards or procedures' compliance and robustness of food safety systems in comparison with where it is targeting to be. It also maps where food business think they are currently against where they actually are, which is eventually the gap in the food safety systems helping in the development of improvement roadmap.

From this background, it should be understood that every SME in the food industry is supposed to be in a particular food safety maturity level

depending on the results of performance measurement systems (PMS).

The Zamukana Ubuziranenge Program is linked to the existing RSB certification systems. As such, it prepares food SMEs to enter into products (S-Mark) and systems certification (Hazard Analysis Critical Control Points (HACCP) and Food Safety Management Systems (FSMS) as well as other food certification schemes. The standards requirements are structured in way that consider the context and nature of food SMEs and are associated with different food safety performance levels.

For each maturity level, the model defines the key measurable factors and tools that a company needs to move from lower food safety performance to the higher. In the event that a company's food safety performance level has been established, there would be a time allowed to stay at this stage to build a strong foundation which will help food SME to move to the better food safety performance level. This level can also be used to develop food safety improvement roadmap using key measurable factors and tools of the upper level. Each standard level has the minimum requirements which an SME needs to fulfill so as to be qualified to that particular

level and encourage further growth. The rules and conditions for recognition and certification are based on the FS maturity grid covered in the procedure.

In the beginning, the Program focused on promoting food safety and targeted Small and Medium Enterprises (SMEs) and Micro, Small and Medium Enterprises (MSMEs) owned by Women, Youth and People with Disability. As a result of the instant impact it created, the program scope was later expanded to include all industry startups in sectors (food and non-food). The Program is based on conducting MSME or SMEs initial assessment to establish their standing vis-à-vis relevant standard requirements, and therefore assessed industries are categorized according to Red, Yellow, Orange and Green Colors.

ZAMUKANA UBUZIRANENGE PROGRAM FOLLOWS AN INDUSTRY-CENTERED APPROACH

Following initial assessment results, the enterprise undertakes training and coaching process prior to undergoing the final assessment to evaluate the industry's performance and its readiness to be certified. Zamukana Ubuziranenge Programm is implemented in an industry-centered approach, accompanying the SME in the journey to compliance with quality and safety standards through training and coaching activities carried out in an on-plant basis.

ZAMUKANA UBUZIRANENGE HELPED TO PROMOTE FOOD INDUSTRY

Since 2017, following the campaign to fight the sale of substandard banana and plant-based alcoholic beverages, RSB resorted to a "Value Chain Approach" to take that opportunity to promote the domestic banana and plant based beverages, and turn the problem into opportunities through promotion of standards-compliant Made in Rwanda products. The following activities were done:



- ✔ Standards, the benchmark for all standardization activity, for banana and plant based alcoholic beverages were developed and in addition to other existing food standards;
- ✔ Countrywide identification of industries and Small and Medium Enterprises (SMEs) in beverages processing were identified.
- ✔ Through the Zamukana Ubuziranenge Program (based on accompanying an SME following a Food Safety Maturity Model), more than 700 SMEs and Cooperatives were assessed, trained and coached on relevant standards; and the big number was from the agro-processing cluster.
- ✔ As result, until July 2022, ... banana and plant-based alcoholic beverages have been certified with S-Mark; andmilk and milk product have been certified. The Zamukana Ubuziranenge program immensely impacted Rwanda's quality journey as certified

products rose from two (2) products in 2010 to more than 750 certified products as of July 2022.

- ✓ Further, SMEs participation in Zamukana Ubuziranenge Program continually increases and every year the program opens the door to more than 100 new SMES and cooperatives to start the standardizing journey.

Rwanda Standards Board conducts countrywide awareness campaigns to all interested MSMES, SMES and Cooperatives to join. Thanks to the support by the Government of Rwanda, all services under Zamukana Ubuziranenge including on-firm technical assistance are offered free-of-charge. In addition to this, to support and promote certification and value addition of Made in Rwanda products that are able to compete at domestic and export markets, the Rwanda Development Board (RDB) supports MSMES, SMEs or Cooperatives that are positioned to acquire product certification through granting 50% of the total product certification cost. RSB has also facilitated SMEs to pay the remaining 50% in installments to ensure that no one is left behind in the process to acquire certification marks.

HOW TO JOIN THE ZAMUKANA UBUZIRANENGE PROGRAM

- ✓ Visit RSB website: www.rsb.gov.rw and fill the application form;
- ✓ Submit your application via e-mail to info@rsb.gov.rw
- ✓ Also get all information you need by contacting RSB at telephone 0788303492 or 3250 (toll-free)
- ✓ For physical contact, you can visit RSB Head Office in Kicukiro, at KK 15 Rd, 49



RWANDA INSTITUTE FOR CONSERVATION AGRICULTURE CONTRIBUTES IN RISING A NEW GENERATION OF INNOVATORS IN AGRICULTURE



Embracing transformational aspirations in agriculture as envisioned by the Government of Rwanda requires a cross-generational approach that prioritizes instilling required skills, experience and competences in all people involved. More importantly, younger generations undoubtedly form the target group that needs to be enabled through leaning on technology in agriculture to produce more, do it more efficiently, effectively and safely. It needs rising a new generation of innovators in

agriculture to be inspired by a transformational and creative practice. No better way to achieve this than through education.

We (Rwanda Standards Journal, RSJ) caught up with Dr Richard Ferguson, Vice Chancellor of Rwanda Institute for Conservation Agriculture (RICA) to explain to us RICA mandate, conservation agriculture and the contribution of the Institute's programs in promoting agriculture and food safety in Rwanda. Below are the excerpts.

RSJ: THANK YOU, VICE CHANCELLOR, FOR THIS TIME TO TALK TO THE RWANDA STANDARDS JOURNAL. PLEASE INTRODUCE RICA AND BRIEFLY DESCRIBE HER MANDATE TO OUR AUDIENCE.

VICE CHANCELLOR: RICA is a joint effort of the Government of Rwanda and the Howard G. Buffet Foundation. We began operating in 2019, with our first cohort of students and our focus is to help build capacity in agriculture in Rwanda, through education research and community outreach or extension. Our hope is that we can improve, through our students and our other engagements change, how agriculture is perceived in Rwanda. The perception is not necessarily unique to Rwanda, that agriculture is not a career that is not attractive: many people here and elsewhere perceive agriculture as very hard work, which it can be; and not that much income and not a career that many would aspire to, and that's not true.

We would like to first help our students understand that, which I believe they are, now that they've been here for a while and through them we helped



Dr Richard Ferguson, Vice Chancellor of Rwanda Institute for Conservation Agriculture (RICA)

and will continue to help change that perception in the country: to understand that agriculture is a critical career for someone to have, a country, the society cannot exist without agriculture, and that it can be a very exciting lucrative career, if





a student is interested in chemistry or computer science or communications, just about any discipline that one can think of, there is a use for that discipline in agriculture. And so, if they want to be a writer, an editor, we need those people in agriculture and our students are learning that. So, we have courses that teach communication skills and how to use those skills and convey what they learn about agriculture to others that need to know that information. That is our mandate to help build capacity in agriculture.

RSJ: RICA TEACHING PROGRAMS EMPHASIZE CONSERVATION AGRICULTURE AND THIS MAY SOUND A NEW CONCEPT FOR MANY. CAN YOU ELABORATE MORE ABOUT IT?

Specifically, our institution is focused on two components that might be stressed: One is conservation agriculture and the other is experimental education. Through those, our students learn about conservation agriculture,

which is dependent on understanding and nurturing and building the capacity that the land has for crop and livestock production. And much of that starts with soil understanding soil and how to protect it, to preserve it, to build soil quality and soil health, because that is the foundation for productive landscape systems that can be used for crop and lifestyle production and to do that in a way that is environmentally sustainable.

For the experimental education component, we believe RICA is in many ways unique in Rwanda and Africa and that our students learn in a very hands-on setting. About half of the credit hours students learn are outside the classroom, in the field, in the laboratory. It is a more expensive way to teach, but it is a more effective way to teach. So, our students spend a lot of time doing what they learn about conceptually in the classroom.

RSJ: HOW DID RICA OPT FOR THAT MIX?

VICE CHANCELLOR: Well, I think both of those come from our founder Howard G. Buffet. Howard is a farmer as well as a philanthropist and Howard understands the importance of soil and understands that conservation agriculture is a way to either maintain or build soil quality. In much of Africa there is a fairly in our view restrictive definition of conservation agriculture and that it is focused only on minimizing tillage, crop rotation and maintaining a permanent cover, a soil cover which we think are all important concepts and we teach and practice those. But we also think it is important to think about how to use irrigation water effectively to produce profitably. So, understanding the economic implications of certain practices to bring livestock into the picture. Livestock is part of a comprehensive production system so we teach and research practices that go beyond just the Food and Agriculture Organisation (FAO) indications: for the definition of conservation agriculture we agree with it, but we think for RICA and for Rwanda, we need to go beyond those.

RSJ: WHY DID THE HOWARD G. BUFFET FOUNDATION THINK ABOUT SUCH AN OUTSTANDING INITIATIVE IN RWANDA?

VICE CHANCELLOR: And then why Rwanda? I think Howard G. Buffet has said on more than one occasion to me that he considered options in Africa, he felt like Africa had a need for an institution like this, and ultimately settled on Rwanda because of the progressive development-oriented Government that is here, the stability in the government, it felt like this is the best place in Africa for an institution like this to be situated.

RSJ: ABSOLUTELY. RICA COMBINES RESEARCH EDUCATION, EXTENSION SERVICES, OR TO TRAIN RWANDA'S NEXT GENERATION OF LEADERS IN AGRICULTURE WHILE SUPPORTING THE NATIONAL PRIORITIES FOR AGRICULTURE DEVELOPMENT. HOW ARE THOSE EFFORTS TACKLING THE ISSUE OF FOOD SAFETY AND HOW DO YOU INTRODUCE THE ISSUE OF STANDARDS IN THE PROCESS?

VICE CHANCELLOR: Well, a little bit of background in the first year, our students study smallholder farming operations to understand what is currently practiced in Rwanda and their second year they begin to study larger operations enterprise scale, and we have six enterprises and one of those is food processing. So, in their second year of study they, for example, study the dairy production enterprise all the way from how to feed dairy cattle, to maximize productivity and profit how to care for them health-wise to producing milk through cows and then taking milk and turning it into value added products.

So, one is just preserving and treating milk, pasteurizing, homogenizing so that it can be sold as butter product, but then also turning that into products that have added value, so things like cheese or yoghurt or butter or ice cream. So our students are in the process of learning that start from the value chain from when the cattle graze in the pasture all the way to when you have

a product that is on the shelf and being sold to a consumer. Certainly, the safety of that food product from the time that it is harvested until the time it is consumed is critical and through their food processing courses, students learn about that safe process. Our students just this term are taking a class called food safety, and it is focused on solely that. And then, as part of that process, there are standards all the way through that from the production of milk to the marketing or processing of milk, and then to the marketing and





moving it to the consumer's home. And we need to be following those standards as an institution and teaching those standards to our students at the same time.

We would welcome our faculty engagement in the standards setting process. I am certain they have expertise, we currently have 22 faculty staff and the majority of them are Rwandans and they're very technically capable in their fields so we would encourage them to contribute.

RSJ: HOW ARE THE YOUNG STUDENTS ACCESSING THE RICA PROGRAMS? BECAUSE THIS MIGHT INTEREST A NUMBER OF STUDENTS OUT THERE!

VICE CHANCELLOR: We go about that very systematically in fact, now under way is the recruitment process for our next cohort of students. Not the ones coming in September 2022, we have already identified them we know

who they are, but the ones that will join us in September of 2023 over a year from now. We have a team from our admissions staff that go out and visit schools around Rwanda to be sure that they are aware of RICA and the opportunities that RICA presents. And then with students who express an interest in RICA's academic program, we build a database for them to encourage them to apply, application to our program starts in December and continues until February in the following year. It is competitive, so we have an admission of 84 students every year; we are not a large institution mostly because it is an expensive program to conduct and so we can only accommodate 84 students a year. The last couple of years we have had around 12 to 1500 students applying, they submit an application package to our admissions team, that application package is reviewed; we base admissions partly on their academic preparation so it is for the most part,



a science-based background in high school, their interest in agriculture.

Applicants write an essay where they describe their interest and passion for agriculture, and from that information we select a few to 300 that we interview in person. We spend one day interviewing every student, every applicant at that level and then from that interview process, we narrow the list down to our invited list of 84 students. I just met last Friday with our incoming students in Kigali we have 84 students who will be joining us in September, we are very excited to see them as a group and to welcome them to the process of coming to campus.

RSJ: VERY INFORMATIVE. SO FOR ANY RWANDAN YOUTH WHO BELIEVE OR WHO ASPIRE TO BE A LEADERS OR GAME-CHANGERS IN AGRICULTURE, THIS IS THE RIGHT PLACE TO BE?

VICE CHANCELLOR: Any successful Rwandan we would welcome them here. Now, we do narrow our applicant pool to those who have recently graduated from high school. They need to be of a certain age range and we only accept Rwandans in our program as it is a fully funded scholarship, the Howard Buffet Foundation covers all expenses for an education at RICA.

RSJ: THANK YOU VICE-CHANCELLOR FOR THE TREMENDOUS WORK RICA IS DOING. WHAT IS YOUR MESSAGE TO ALL INVOLVED IN PROMOTING RESEARCH, EXTENSION AND ACTUALLY ALL THOSE WHO ARE INVOLVED IN THE FOOD VALUE CHAIN, AND SPECIFICALLY CONCERNING FOOD SAFETY?

VICE CHANCELLOR: Well, I would start, I guess, with those who are farmers recognizing that their profession is a noble profession, it is very worthy and RICA is here to help them do it better and to provide support to them via advice and information and to provide graduates that add capacity for productive agriculture in Rwanda.

And certainly we want to do that in a way that adds value throughout the value chain and to be sure that the food that is produced and consumed in Rwanda is safe and attractive, and we think we are building capacity to do that here in RICA.

To all the others involve in the food value chain, I remind that associating technology with agriculture, promoting innovations and embracing good agriculture practices that protect the soil and the environment is the way to go to practice a more productive agriculture, with a produce that is quality and safe.



I BELIEVE I CAN PLAY MY PART WHERE IT IS MOSTLY NEEDED-BRINGING ABOUT INNOVATIONS IN FOOD PROCESSING -HAWA NIYIGENA, STUDENT AT RICA

My name is Hawa Niyigena, a student of RICA doing food processing as my area of specialization. When I first learnt about RICA was in a conference, a youth conference when we met RICA staff who were raising awareness about its programs and sensitizing youth to apply for scholarships. What amazed me was to learn that RICA is a new university providing a free scholarship, and teaching agriculture from soil or from farm to fork. I actually love food processing and that was part of my ambitions since I was at secondary school-becoming an innovative food processor. So when I was home, during holidays, I tried different things about processing because I was saddened to see that a lot of processed food traded in Rwanda is imported. You barely see that it is an area that needs more attention from domestic processors. So while at home, different business ideas were coming into my mind and I was like I can make tomato paste. I tried and made it.

When I thought about that, I did it at my own and from then on I thought it would be better for me to find a school, an international school, which was going to give me the knowledge, the skills that I wanted to make my dreams come true. I applied for RICA scholarship and fortunately I succeeded the selection process tests and was admitted. I am lucky because the food processing program I pursue now effectively matches my expectation. I wanted hands-on experience where you learn by doing. This program enabling students to learn something in processing while doing it is an opportunity for people in Rwanda. Most of the time, they do not have required equipment and the people to show them how to do it, or lack competent supervisors to guide them. Today I say this is my best place to be, then I try my best to be who I wanted to become.



Hawa Niyigena, a student of RICA

In our studies we mix theory and experiments. We read books; we read food standards to learn about food processing practices, requirements to safeguard quality and safety, etc. Food safety I can say it is the key because any hazard can arise from the farm, from anywhere on the field while wearing animals, in harvesting, in handling, in storing, in processing, in transportation, food safety hazards that can unfold anywhere. Mostly, one needs to know what they are feeding people because you want to feed people to have a good health, not feeding them to kill them. We have enough time to do experiments and practices.

I have a big dream in agriculture, mostly in processing, and I can say that I started realizing it as I am lucky to be acquiring necessary skills and experience. After my studies I would like to start a food processing

unit that would grow into an industry. I started small by raising funds so that I can have maybe money in the future to build like a small factory. When the COVID-19 pandemic broke out, I started making cocktail juice and packed it into bottles. It really was a good and enjoyable project and it showed me that my future plans are possible. People appreciated that product. What I have to do is to make a plan and see different projects that I can do in agriculture. Most of the products on the local market are sold fresh. You can find fruits, you can find vegetable, potatoes, everything and to send someone maybe a normal citizen out there saying, instead of eating a fresh juice, you can eat it like a jam, some people do not understand it very well compared to consumers in foreign markets. So, this opens up a room for food processing innovation and it must depend on things that people really need more because not everyone out there is willing to buy processed food, most of them fear them to avoid adverse health risks based on poor quality and safety. Other opportunities are related to a growing demand in exports. In Rwanda we are blessed to have good climate and sweet fresh produce. We can sell them fresh or add value to them and sell them processed.

When you talk about learning by experience in my mind comes RICA. The institute is a good example of learning by experience, learning by doing. We are doing food processing, we have different courses so we are concentrating on food safety, we have a specific class for food safety where we learn about Hazard Analysis and Critical Control Points, toxicity, ISO and other international food standards, food safety management system for your house and everything about prerequisite programs. We are also doing plant/animal product transformation, where we go in the laboratory, we did some wine using, let's say pineapples, strawberry belly beetroots, different things, there are some new products that we tried and one of them was new in Rwanda. We are making products that are loved in different cultures like European culture, American culture, Asian culture, etc.

So it is just to take product from animals and then

transform them into an added value product let us say milk, you make yogurt, powder, different things, meat, sausages, jambo, so we are doing everything, but using our hands, having experience. We conduct industrial visits like at Inyange Industries and Africa Improved Foods so that we can witness food processing in the real environment.

I call upon all my fellow youth to have a vision to contribute something and overturn at least one of the challenges that the country faces. I also tell food processors to comply with national and international food standards. There are a lot of opportunities including Zamukana Ubuziranenge programme that was started by Rwanda Standards Board. Let us try, let us venture and let us innovate for a better future.

When you talk about learning by experience in my mind comes RICA. The institute is a good example of learning by experience, learning by doing. We are doing food processing, we have different courses so we are concentrating on food safety, we have a specific class for food safety where we learn about Hazard Analysis and Critical Control Points, toxicity, ISO and other international food standards, food safety management system for your house and everything about prerequisite programs.



NDI KWIGA UBUHINZI KUGIRA NGO NZAFATANYE N'ABANDI KURWANYA IMIRIRE MIBI N'IGWINGIRA RY'ABANA - MIZERO POLYCARPE/RICA



Mizero Polycarpe, umunyeshuri wa RICA

Nitwa Mizero Polycarpe, ndi umunyeshuri wa Rwanda for Conservation Agriculture (RICA), niga mu mwaka wa gatatu niga ibijyanye n'ubuhinzi, mu ndimi z'amahanga ni *Crop Production System*. Hano muri RICA mu myaka ibiri ishize narinkuriye ihuriro riharanira gushishikariza abanyeshuri kwihangira imirimo "Entrepreneurship Club". Ni ihuriro rifasha abanyeshuri ribongerera ubushobozi kuba bashobora gutangira imishinga imwe nimwe iciriritse mu gihe bakiri kwiga, ku buryo bazabikomeza hanze barangije kwiga.

Ndi umuntu ukunda ikoranabuhanga, ibintu numva mpa agaciro cyane ni ikoranabuhanga ryifashishwa mu buhinzi, "Agri-tech", ngakunda n'ubushakashatsi bugamije gukora impinduka mu buhinzi, "applied agricultural research".

Mvuka mu karere ka Rutsiro mu murenge wa Mushonga mu ntara y'Uburengerazuba, aho niho

navukiye ariko nkorera mu karere ka Musanze mu ntara y'Amajyaruguru. Akarere ka Rutsiro ku bantu bakazi ni akarere kagaragaramo abantu bafite ubushobozi buke ndetse hakanagaragara umubare munini w'abana bagwingiye. Kuba narahavukiye nkimukira i Musanze byabashije gutuma mbona impinduka, kubera ko Musanze ni agace kera cyane, agace kabamo ibiribwa byinshi bihagije, abantu baho bifashije ku buryo bushoboka bwose, byamfashije kuba nasubiza amaso inyuma nkareba aho mvuka, ntekereza n'ikintu nakora ku buryo nabasha gushyira umusanzu wanjye mu gukemura ibibazo bihari cyane cyane ibyo bijyanye n'imirire, n'ingwingira ry'abana.

Nkirangiza kwiga amashuri yisumbuye, natekereje ibintu byinshi byo kwiga nk'uko abantu bose baba bifuzaga kwiga amasomo ajyanye n'ubumenyi atandukanye ariko nsanga ahashoboka kandi heza, hazamfasha nanjye gutanga umusanzu wanjye ku muryango nyarwanda ahantu mvuka ari mu buhinzi.

MURI RICA TURIGA TUKANAGIRA UMWANYA UHAGIJE WO GUSHYIRA MU NGIRO

Kuri ubu, abahinzi baracyakora ubuhinzi bugambiriyeye kugaburira imiryango yabo cyane cyane mu karere ka Rutsiro, bashaka guhinga bahingira imiryango yabo ariko ni bake batekereza guhinga bagambiriyeye amasoko kandi amasoko yagutse.

Nubwo bahinga gutyo, bahura n'ingaruka nyinshi cyane cyane iziyanye no kuba bategereza ko imvura igwa kugira ngo bazahinge, bakaba bategereza ko iyo mvura igwa cyane, bakaba badafite imbuto zihagije, badafite n'ibindi bikoresho dukoresha mu buhinzi, yaba ifumbire, yaba ubumenyi bwo guhinga neza, n'ibindi; ibyo byose byatumye mpitamo kwiga muri kaminuza ya RICA, nkayihitamo kuko kaminuza y'icyitegererezo itanga ubumenyi fatizo, ubumenyi bushingiye kuba ushyira mu ngiro ibyo wize mu ishuri. Tugira igihe cyo kwiga ariko tugira n'igihe cyo gukora. Kuba narabashije gusoma ibijyanye n'amasomo atangwa na RICA, ndetse n'uburyo yigishwamo byatumye nifuza kuza gufata amahirwe y'imboneka rimwe mu buzima, kuko ni amahirwe atabwo na buri wese, nkaza nkiga ariko mfite gahunda yo guhindura aho navukiye, ngatanga umusanzu mwiza kubyo nkora kandi ndemera ntashidikanya ko ubumenyi nzakura hano muri RICA nzabasha kuba nakemura icyo kibazo kiri ahantu mvuka kandi ndacyeka ntashidikanya ko ubumenyi maze kubona buzatuma ngera kuri iyo ntego.

Amasomo niga ajyanye n'uburyo bwo gukurikirana imikurire y'ibihingwa, niga n'ibijyanye nibyangiza ibihingwa n'uburyo nabikemura, muri aya masomo kandi niho wiga uburyo wakora imbuto zisumbuyeho kuzo twari dufite, imbuto zihangana nibihe bikomeye nibyo twiga muri aya masomo.

Hano ku ishuri turiga tukabishyira mu bikorwa ku buryo nanjye iyo ntashye mu rugo njya kubishyira mu bikorwa aho ntuye mu karere ka Musanze. Nk'ubu iwacu turoroye, ntabwo bakora ubuhinzi aribwo bubatunze ariko tworora bimwe na bimwe dukenera mu rugo, inkoko, inkwavu, n'ubuhinzi kuko mu ntara y'amajyaruguru dufite imirima duhinga

ibirayi n'ibigori akenshi nibyo bahinduranya, iyo ntashye mfasha kuri iyo mirimo kuba nabereka uburyo bwiza bwo kugaburira ayo matungo dufite, iyo ntashye ntabwo ngenda ngo ndyame, njya mu murima, ngafatanya n'abandi nkabereka imihingire myiza, guhinga ku murongo, nijye ujya no kubagurira ibyo bashyira mu murima kuko maze kumenya ngo mu ihinga uginga iki, ugahinga mu buhe buryo, ugahinga ukoresheje izihe ngiramusaruro kandi ku rugero rungana gutya.

IBYO BYOSE BIMFASHA KUBA NAYOBORA ABAHINZI BABA BAJE KUDUFASHA GUHINGA

Kandi nkabayobora neza. Ikindi ntabwo kuri njye ndatangira umushinga wanjye ubungubu ariko ndateganya kuzawukora mu gihe kiri imbere nizera ntashidikanya ko ubumenyi twahawe ahangaha cyane cyane ku bijyanye n'ubuhinzi, ubworozi n'ikorabuhanga bizadufasha cyane kuko ibintu byose bikorwa ahangaha tubikora tugamije kuzaba abantu bazazana udushya mu buhinzi, ubworozi ndetse no kungerera agaciro umusaruro.



Ubuziranenge nziko bukerwa ahantu hose cyane cyane mu buhinzi kuko mu buhinzi turahinga, tugatunganya umusaruro tuvanye mu buhinzi noneho tukanagurisha. Hari amabwiriza y'ubuziranenge yashyizweho agamije no kuvuga ngo niba ukora ubwo buhinzi urabukora gutya, muguhinga uhinza gutya ibyemewe gukoreshwa nibingibi, ayo mategeko amwe namwe ndayazi siyose nzi ariko amenshi ndayazi, agenga iby'imbuto, agenga iby'inyongeramusaruro, n'ayandi.

Imwe mu nzozi zanjye ni ukuzaba umwe mu bashyiraho ayo mabwiriza kuko hari byinshi nashyiraho umusanzu kandi wafasha n'abaturarwanda ku bijyanye no gukoresha amabwiriza y'ubuziranenge ku bijyanye n'ikoreshwa ry'imiti yifashishwa mu buhinzi, imiti yica udukoko, ibijyanye n'ubutubuzi bw'imbuto, ubucuruzi bwazo kuba nashyiramo uruhare rwanjye n'inzozi zaba zibaye impamo.

NDASHISHIKARIZA BURI MUHINZI KUZIRIKANA AMAHAME AGENGA UBUNZU BUTANGIZA UBUTAKA KANDI BUBUNGABUNGA IBIDUKIKIJE

Mu masomo twiga harimo arebana n'uburyo bwo guhangana n'udukoko twangiza imbuto n'imyaka, ariko tukabikora mu buryo butangiza ibidukikije. Hari ubushakashatsi turi gukoraho ku kuba twakoresha ibyatsi bimwe na bimwe abantu batarya bitari n'ibyatsi biribwa n'amatungo bimwe na bimwe bakoresha mu miti y'ubuvuzi bwa gakondo cyangwa mu yindi miti ya Kinyarwanda. Turi gukora amagerageza ngo turebe ko ibimera nk'ibyo bishobora kwifashishwa mugukora imiti yahangana n'utwo dukoko. Kuba twatangiyeye ubu bushakashatsi hakiri kare bizadufasha gukomeza guteza imbere guhanga udushya twafasha ubuhinzi. Nk'ubu hari ikibazo kimaze iminsi kivugwa cya nkonkwa yangiza ibihingwa cyangwa ikangiza umusaruro wavuye mu buhinzi, twasanze hari ibiti bimwe na bimwe bishobora gukemura icyo kibazo tutiriwe dukoresha iyi miti yangiza ibidukikije. Bityo rero, tuba dukemuye ikibazo ariko tunabungabunze ibidukikije. Hano twibanda ku guteza imbere ubuhinzi burinda yangirika ry'ubutaka n'utunyabuzima tububamo

kandi butangiza ibidukikije "Conservation agriculture". Ubu buhinzi bukerwa ku butaka nk'ubwo abandi bahinga ariko tugahinga dushaka kurengera bwa butaka kugira ngo hatagira ubwangirika cyangwa tukabubura kubera isuri, cyangwa ubutaka bwacu bukaba bwakayuka ntibukomeze gutanga umusaruro twifuza. Muri ubu buhinzi urahinga ariko ugahinga unatekereza ku bandi bantu bazaza kera ku buryo bazaza bagasanga ubutaka bwawe bumeze neza, butarangiye. butaratwawe n'isuri, butaragiye bubura utunyabuzima tuba mubutaka kuko iyo ukoresha aya mafumbire mvaruganda hari ibinyabutabira byangiza utunyabuzima tuba mu butaka.

Mu guhinga urengera ubutaka n'ibidukikije dushyira imbere amahame atatu:

Ihame rya mbere ni iryo gutwikira ubutaka (permanent soil cover) kuba ubutaka tubasira, gusasira burya bifasha cyane utunyabuzima tuba mu

Imwe mu nzozi zanjye ni ukuzaba umwe mu bashyiraho ayo mabwiriza kuko hari byinshi nashyiraho umusanzu kandi wafasha n'abaturarwanda ku bijyanye no gukoresha amabwiriza y'ubuziranenge ku bijyanye n'ikoreshwa ry'imiti yifashishwa mu buhinzi, imiti yica udukoko, ibijyanye n'ubutubuzi bw'imbuto, ubucuruzi bwazo kuba nashyiramo uruhare rwanjye n'inzozi zaba zibaye impamo.





butaka gukora neza kandi utwo tunyabuzima nitwo dufasha ko ibyatsi bibora bikavamo ifumbire; rero iyo ufite iyo saso yawe ihora isasiye ubutaka bigufasha kuba wabona ubutaka bufite uburumbuke. Ihame rya kabiri ni irijyanye no guhinduranya ibihingwa (crop rotation) iri hame icyo ridufasha ni uko guhinduranya ibihingwa bituma udukoko tuba twaje kwangiza igihingwa runaka tutabasha kuba twakwangiza ikindi gihingwa nzahinga ubutaha. Urugero nk' ubu ngubu niba mpinze ibirayi mu gihembwe cy'ihinga gitaha nkazahinga ibigori hari udukoko tuzaba twaraje mu murima wanjye twakagombye kwangiza ibirayi, ku buryo ndamutse ntahinduye igihingwa ibirayi byazangizwa n'utwo dusimba ariko ninzana ibigori bitari mu muryango umwe n'ibyo birayi birayi bizatuma utwo dukoko tutaza kwangiza ibigori byanjye . Byongeye kandi, mu guhinduranya ibihingwa hari ibihingwa Bizana imyunyu ngugu nka "azote/nitrogen" ikenerwa n'ibihingwa cyane cyane ibihingwa bimwe biyizana noneho ibihingwa bindi nzazana mu gihembwe gitaha bikazayifashishwa mu mikurire yabyo. Rero iri hame rinadufasha kongera umusaruro.

Ihame rya nyuma ni irijyanye no kutajagajaga ubutaka (minimum soil disturbance). Nyuma y'uko twasasiye ubutaka bwacu, twanahinduranyije ibihingwa, tugomba na none kwita ku ihame ryo kutajagajaga ubutaka. Mu guhinga burya duhingisha isuka cyangwa duhingisha imashini kandi uko ducukura twangiza udukoko tuba mu butaka, udukoko dufasha mu buhinzi ndetse utu dukoko kenshi bita inshuti z'abahinzi. Rero iyo uhinze niba hari ahantu twa dukoko tuba usenya iyo nzu yatwo kuko dutuye mu butaka. Kutajagajaga ubutaka bituma twa dukoko dutuza tukororoka cyane kandi tugafahsha mu kongera umusaruro. Niba bishoboka wagenda ugakata ibyatsi bihari ugatera utirire uhinza kuko bizongera umusaruro kubera utwo dusimba tuzaba turi mu butaka tugufashe kwongera umusaruro, ikindi ubutaka bwawe buzashaho kurumbuka.

Aya mahame atatu twe abiga ubuhinzi bugezweho tuzayakoresha kandi dukomeze no gushishikariza abandi bahinzi kuyakoresha no kuyitaho cyane.

WHO COULD HAVE IMAGINED THAT PINEAPPLES FROM THIS REMOTE COUNTRYSIDE AREA COULD ONE DAY BE TRADED IN PARIS? - TUZAMURANE COOPERATIVE



“Sometimes, some people think success is easily achieved, others believe success comes with hard work, for us success comes with having reliable information at hand about what it takes, trusting the process and observing the guidance by competent bodies, establishing partnerships, capacity building and adopting a “do it the right way always” mindset”. Mr Jean Damascene Hakuzimana the representative of Tuzamurane Cooperative enthused.

Tuzamurane Cooperative, the producer and exporter of dried pineapples, is located in Gahara Sector, Kirehe District, in the Eastern Province of Rwanda. The cooperative started farming of pineapples in 2005 and by that time only fresh pineapples were sold. It was until

2015 that the cooperative started drying and selling dried products. Mr Jean Damascene Hakuzimana recounts Tuzamurane’s journey in standardization and impact on the Cooperative’s efforts.

Pineapple farming in the parts of Gahara sector started in 1965, and since then farmers were bound to traditional farming belief-household consumption, and with no intention to target the market. With Rwanda’s journey to embrace market-oriented farming, the pineapple produce considerably increased and was good. Until at some times ripe pineapples perished at the farms due to the lack of customers as Gahara sector is located far from big markets like Kigali. It was that challenge that brought farmers to start exploring



ways to substitute household consumption with the market sale. Farmers came together to form a pineapple farming cooperative targeting to sell fresh pineapple at Kigali market and to other customers. The initiative revealed to be good but was still wanting as whenever the seasons allowed better produce, we were not able to sell the whole of our produce. After lots of brainstorming and consulting other people, we embarked on the idea to establish a pineapple processing unit to dry them and enable us to keep the dried products for longer period. That idea arose in 2008, and afterwards one of our cooperative members was lucky to travel to Europe in Belgium where he witnessed consumers of dried pineapple. When he was back, he confirmed that the idea we had been brainstorming about could be possible as he saw people eating dried pineapple. That is how we got started! Two ideas were at horizon, though: pineapple juice processing or drying of pineapple. The cooperative general assembly approved the



project to start a pineapple drying unit as it would help us have no pressure to sell the dried products immediately but allowed us to keep them in the stores and sell them as we get the right orders.

The initiative was about commencing organic pineapple farming. We visited Rwanda Standards Board who informed us about different food and agriculture standards in place like those about dried pineapple, organic farming, environment protection standards, food safety management system standards, hazard analysis critical control points standard, food hygiene, etc. We were trained about those standards and we also acquired European, American and Japanese organic

***“Do it the right way, always!
Implement and comply with the
food standards requirement!”
-Jean Damascene Hakuzimana
-Tuzamurane Cooperative***



farming standards. We got training on those standards to be aware of the requirements as we targeted potential clients from their markets. We refer to those standards in soil management, farm preparation, seed selection, in the whole farming process; we abide with the requirements of those standards and we ensure every farmer records relevant and required information. We have internal auditors who make follow up on farmers' adherence to the prescribed requirements in the standards and that they regularly keep records.

Standards have been key to all the success we attained. Today, we have 114 farmer members with organic certified area equal to 117.9 hectares. Of that area, we get 3100 tons of fresh pineapple every year. Of that overall fresh produce, we sell a big portion of it to Inyange Industries, other markets in Eastern province and Kigali and we get the fresh pineapple to be processed and export dried products.

During harvesting, farmers follow the set criteria that were set basing on the standards requirement. They do preliminary sorting for pineapples with defects. We also have set requirements for the persons who load the vehicles as well as transportation requirements. Offloading also follows the requirements as is done for storage. At storage level, secondary sorting and grading is done to ensure only quality fresh pineapples are received.

The drying process starts with taking a sample for "Brix analysis) and includes washing of pineapples with filtered quality water, peeling and slicing (7.5mm), laying on trays, coring prior to loading in the electric drying machines. Drying takes place with 60-70degree Celcius and lasts between sixteen (16) to eighteen (18) hours. With higher or less temperatures, the products will not fulfill the requirements and thus become substandard. From the drying machines, the products are offloaded and undergo a 24 hours cooling process before they are packed and kept in the stores. Every step in food processing requires high levels



of hygiene and observance of the standards and market requirements. We use two layer packages to avoid dust in the transportation of the products from these remote areas where the products are processed to the export markets. Once in France, one layer is removed and the products are exhibited in their inner package. Those are hygienic and protective measures we take to ensure our products' quality and safety are not compromised.

To be successful in food processing and to assure food safety, one needs to implement food quality and safety standards, acquire certifications and make quality and food safety a norm. Since 2015, our product got Standardization Mark (S-Mark) by Rwanda Standards Board (RSB) and since then we get the re-certification every two years. Not even once our certification has been suspended nor questioned either by the Certification Body or the customer. In 2021, we also acquired from RSB the Hazard analysis Critical Control Points (HACCP) certification which is very important for organizations in the food value chain. We also got FAIRTRADE and ORGANIC certifications from international certification bodies.

We are happy that our efforts to meet product quality and safety requirements have been paying off. Since 2015, we export our products to France and our clients appreciate the quality and safety of our products. Before the outbreak of the COVID-19 pandemic, we exported 2000kg every month, but now we export 1000kg per month.

Tuzamurane cooperative has benefitted a lot from this business. In collaboration with the Ministry of Agriculture and Animal resources, we have been capable to expand the plant premises and we bought vehicles to transport the fresh produce and processed products. Farmers are regularly trained and are provided with quality seeds free of charge.

We sell fresh pineapple at domestic market while dried products are exported. We have plan to expand our customer base to Europe, America and other parts of the world. Similarly, we started engaging domestic hotels to see if they could also buy our products. We call all the public to eat dried pineapple and dried inca berries. They are healthy and good food. Moreover, adding value to agricultural produce increases profitability on the side of the farmer. For instance, a kilogramme of fresh pineapple is sold at FRW250/kg whereas the one for dried pineapple is sold at FRW18,000/kg.

Product: DRIED PINEAPPLE



EXPORT MARKET FOR DRIED PINEAPPLES

Year	Quantity (kg)	Value in USD
2017	14,053	198,291
2018	22,238	313,778
2019	18,238	257,333
2020	11,120	156,903
2021	15,940	224,913

Source: Tuzamurane Cooperative

COOPERATIVE BACKGROUND

TUZAMURANE Cooperative was created in 2005 and acquired legal status in 2009; it a Rwanda Cooperative Agency (RCA)-registered cooperative. It is located in Gahara Sector, Kirehe District, Eastern province. It is owned by 141 cooperative members, including 59 (41.2%) women and 84 men (i.e.58.7%). The cooperative works with 114 organic certified pineapple (and golden berry) growers, who are also the suppliers. The cooperative is specialized in fresh organic pineapples and golden berry production for local markets (such as Inyange Industries in Kigali), and dried organic pineapples and golden berry for export.

The idea of producing pineapples organically (i.e with no use of chemicals such as mineral fertilizers, insecticides, etc) started in 2009, inspired by a visit of some of its members to Belgian exhibition where they met potential buyers who wanted organic pineapples. Following the exhibition meeting the cooperative switched to organic production and adapted pineapple drying mechanism. This project was completed in 2021 by the production of golden berry to be dried and exported together with dried pineapple.

THE COOPERATIVE WORK POSITIVELY IMPACT MEMBERS' LIVES AND THE COMMUNITY

- ✔ TUZAMURANE has been supporting small scale farmers especially women pineapple growers and local communities in general where it is located (in a remote poor area of Kirehe). Some examples of social and environmental impact include, but are not limited to: Creation of income generating jobs and development of pineapple value chain for poor farmers: People (especially youth) are working in the business. Total salaries are approximately USD 40,000 per year. Farmers supplying fresh pineapples receive money (estimated at USD 25000/year).
- ✔ Support to local community by providing drinkable water already in 3 villages around the site.
- ✔ Pre-financing to farmers when needed. So they can pay for their children's school fees and meet other basic needs (food, clothing, etc).
- ✔ Payment of Health insurance commonly known as Mituelle de Santé and Long Term Saving (locally called Ejo Heza) for all the members every year.
- ✔ Support to poor families in the community to build houses.
- ✔ Empowerment and capacity building: we provide, by all means, including financial ones, free technical assistance and agricultural training to farmers.
- ✔ Provided farmers agricultural tools to improve the quality such as plastic boxes for storing the raw materials.
- ✔ Trained and created awareness in environment protection. Also we provided eucalyptus tree plants to members. Training on organic farming which does not use chemical fertilizers.
- ✔ Training on Fair-trade.
- ✔ The project is environment friendly and aims to conserve the environment. We have a system of evacuation of the rest of the processing and we use them to make manure. Our processing unit does not cause any noise pollution as it uses environment-friendly technology, no dust, and all waste is organic. We trained employees on the use of machinery and procure garments necessary for their health protection.
- ✔ Now, we are collecting the money to start building a nursery school.
- ✔ Women social economic empowerment: Women in the area face particular challenges to participate actively in economic activities; and there is also less tradition and limited confidence to influence decisions that affect their lives both at home and in their community. However, we promoted women's participation (41% are women). In addition, we empowered them in leadership roles. We also took particular interest in training them on gender equality and women's empowerment, in good agricultural practices, giving them seedlings for free and buying raw materials from them.

ACQUIRING CERTIFICATION AGAINST FOOD SAFETY MANAGEMENT SYSTEM IS KEY IN PROMOTING SUSTAINABLE AND COMPETITIVE MICE PROGRAM IN RWANDA -TRIPATHI ANKUR, THE DIRECTOR OF OPERATIONS FOR RADISSON BLU HOTEL AND KIGALI CONVENTION CENTER

Thank you for considering to take your time to conduct this interview on the food safety. Myself Tripathi Ankur, I am the complex Director of Operations for Radisson Blu hotel and Kigali Convention Center. I joined this hotel in January 2022 but I have been working for Radisson Hotels Group for almost twelve (12) years. This is my eighth country and fourth continent I work in in matters of hotels operations. During my career, I have occupied positions that relate to food safety, from being a chef and moving forward to the Food and Beverages and thereafter coming to the hotel operations. I am from India and almost 14 years ago now, I left my country and have spent all those years travelling around different parts of the world in hotel operations duties, exploring different cultures and different countries, traditions, coaching staff and learning. That is what part of my life has been for almost 18 years working in hospitality industry.

Radisson Blu Hotel, Kigali has acquired certification from Rwanda Standards Board (RSB) against ISO 2022 Food Safety Management Systems (FSMS) and Hazard Analysis and Critical Control Points (HACCP). FSMS which is globally implemented specifically became virtually important when the COVID-19 hit the globe. That is the time when everybody really not even Radisson Blu, many other hotel groups really got woken up and alarmed to consider how dangerous the virus could be on the businesses. So, food safety became even. At Radisson Blu Hotels, we have a global food safety system and we work with global food safety companies on the



Tripathi Ankur, Director of Operations for Radisson Blu hotel and Kigali Convention Center.

global level we work with to implement our own food safety standards which are at international level too. But when you come to different countries and continents, as we are a global company, we have to implement the local food safety standards and measures as they overrule ours. It is important to follow standards and regulations of the country the business is in as it eases compliance and assessment of conformity to them. However, we do a countercheck and see if there is any kind of concern between the variation FSMS system and the FSMS system of the country. If the country's FSMS system is stronger, that will be implemented; and if the Radisson's is stronger, then we will implement the Radisson method to ensure the food safety on the first priority of the company.

And in terms of the certification on the global level, we have a partnership with the SDS, which is also a food safety including the whole safety and security of the property where it is not only the food safety is considered the entire building and each and every area of the building is considered in the SDS audit where there is two different categories.

One is just the basic one and one is the higher category, so we have the certification from that, and the second certification which you have is the safe hotel audit, which is also on the global level, which also includes each and every aspect of the

safety and security so it is very comprehensive and it is recognized on the global level certification. We have both of the certifications. When it comes to food safety management system, we always rely on the local bodies to certify us. So we stick to the local government and local policies and the local institution to get the certification. That's why here in Rwanda we are with Rwandan Standards Board to give us the certification and we have the certification from almost from the time the hotel has opened, we have the certification and what I have seen and what I have been told is that we continually kept improving our food safety management systems to ensure it delivers at the highest possible standards as is the goal for Radisson Blu Hotel. Also, the Government of Rwanda is very keen into food safety and quality service delivery to ensure the country realizes her aspirations to be a tourism and hospitality hub on the continent. This is quickly being achieved, undoubtedly.

In the hotel's day-to-day operations, we have established a food safety management system and we have trained our staff as food safety is part of the inner core responsibility of the Radisson Hotel Group. We put training our staff on food safety and food standards first. We have a hygiene manager here who plays the vital role, and we have also established a food safety management system team which is comprehensive of different people playing different roles and making sure that things are implemented on the ground and checking on the daily basis. The hygiene manager does internal checks every day, every week, he goes around into the areas where it is necessary, he puts attention to the management to ensure that everything is into place and into order, and we are very firm into implementing all these standards and we are committed to making food safety the heart of all what we do.

Our food safety management system also reaches our suppliers. In terms of suppliers, we have a dedicated purchasing department, we do visit the suppliers, we inform them about





complying with food safety requirements and we ask them what are certificates they have and we have their certificates on board. So our purchasing manager has the full list of the suppliers with their certificates, which certificates like those issued by Rwanda Standards Board, we ask them if they have the halal certificate (as our customers also

We are happy that many local suppliers have now come to understand our food quality and safety requirements and have qualified to supply the hotel.



include Muslims), we check if their certificates were not expired, suspended, etc. We follow up on their quality and safety records. We only use certified suppliers. We also conduct field visits to them to ascertain that what is on the certificates is also on the field. We check on cleanliness, hygiene and food safety systems are in place.

We are happy that many local suppliers have now come to understand our food quality and safety requirements and have qualified to supply the hotel. We now get many food items from local suppliers and we are happy that in Rwanda we get fresh and delicious food. We are still importing a few products but most of what we use here at Radisson Blu hotel we get from Rwandan suppliers and from the efforts of local farmers. The progress made is very appreciated.

Certification is actually valuable and plays a very vital role in running the business. As Rwanda is one of the biggest MICE (Meetings, Incentives, Conferences and Exhibitions) destination and going forward, they want to be the one of the best and number one, MICE in Africa. All the big companies and all the international brands, when they make bookings and they sign contract, they want to see, they have a questionnaire and they have the audits and they want to see one of the key factors, they want to see that you have the food safety management system certification or not if you do not have, they will not come, this is their corporate rule, like you can go to the sell oil company, or you can go to any big airline crews, or if you go to any like women deliver even any government institutions which are coming in, if you're having a big delegations trying to book, if you are signing a corporate agreement for the rooms and for the MICE, even in the contract it is written there, and many of the companies they do audits. They will come to the floor here and they will go around and walk around in the premises of the property before signing their contract, they want to see the heads up, and the FSMS certificate, if you don't have, they will not consider you as their destination to stay and do business.

So, having acquired certification against FSMS and HACCP is playing a vital role as it is helping us to get more and more business, especially when you are in Africa, which is the part many people from other continents lack information about and think it is under development, and many people are not aware of how wonderful and beautiful the place is, they may not feel safe to come to this destination and stay and spend time. So these certificates, if we did not have them, many of the companies would refuse to send their clients and their guests in our hotel.

We are doing the business as a global hotel company, our main motto is to support the local suppliers as much as possible and to even use the local ingredients as much as possible where it is and the global company we do that. So my message to all the local suppliers, please come and engage with us and, we will, for sure consider if you have the things which you can give a benefit to us and we can use it for sure, we will not let you down, but in terms of the quality and in terms of the quantity, we need to have the source, that is what is vitally important, especially in this part of the world, like today, you have the product and tomorrow you have the product, so if you can assure me the quantity, and if you can assure me the quality which will never be compromised, I am very happy to do business with you, and I think we are doing the business with most of the local supplies. We use the local ingredients and even we emphasize to use the local ingredients and create something raw for our customer. Because then when an international traveller comes to Rwanda, you need to have the feel of Rwanda, some things which you cannot get in other parts of the world, and you can only get in Rwanda.

So, if somebody is coming, we try to have a guest full experience of Rwanda, maintaining the quality and maintaining the hygiene system standard as possible. I went to the farmers. I was very happy to see the kind of fresh vegetables and the organic vegetables which the farmers grow there and that

you do not easily find in many other countries; and like almost of the vegetables, which I see here are very good quality and it is very organic and I love to use it like really fresh. Even when you drive out of Kigali, like instead you can get the things from the farms, this is really a God'sgift and you do not find in most of the places. So all the local supplies you are most welcome, come and give us a visit, let us know, how we can do business together. As an international company, the property looks very big, very huge and very nice, but you have very nice products too! The success of this property and the success of Rwanda is all based on you guys, and you are the backbone.

For the global and international businesses, I want to tell that you are welcome all of the global business for business people, come explore, visit Rwanda. It is a beautiful, amazing country. It is a gem to visit and a place not to miss and as a destination, as a venue. We have all the highest quality of standard, which you are expecting in different locations in a five star hotel, we have all the facilities for making your stay as comfortable as possible and making your meetings being successfully held and going with your meetings and planning your meetings with us let us know come here visit our place it is one of the best destinations and soon Rwanda after doing the successful CHOGM, we will be on the top of the world and we will be the top destinations in Africa for MICE business.



UBUZIRANENGE BW'IBIRIBWA NI INZIRA YOROSHYE ARIKO IKOMEZA, BISABA GUSHYIRA MU NGIRO AMABWIRIZA Y'UBUZIRANENGE UKAYAGIRA ISHINGIRO RY'IBYO UKORA - SINA GERARD/ENTREPRISE URWIBUTSO



Bwana Sina Gerard, uwashinze akaba n'umuyobozi mukuru w'Uruganda Enterprise Urwibutso ashyishyirizwa igihembo mpuzamahanga cy'ubuziranenge | London 2011.

Mu rwego rwo gukomeza guteza imbere ubuziranenge bw'ibiribwa n'ibinyobwa, Rwanda Standards Journal yaganiriye na Bwana Sina Gerard, uwashinze akaba n'umuyobozi mukuru w'Uruganda Enterprise Urwibutso maze atuganirira ku urugendo rw'ubuziranenge uru ruganda rwanyuzemo kugira ngo rubashe kuba ikimenyabose mu Rwanda no hirya no hino ku isi mu gutunganya

ibicuruzwa byujuje ubuziranenge kandi byishimirwa n'abaguzi. Soma ubuhamya bukubikira twahawe na Bwana Sina Gerard bukubiyemo amakuru n'impanuro ku bandi batunganya ibiribwa.

Murakoze kudasura, twishimiye kubakira kuri Nyirangarama, mu Karere ka Rulindo, mu majyaruguru y'igihugu cyacu, aho dukorera ibikorwa binyuranye ariko bishingiye ku buhinzi n'ubworozi, bikongererwa agaciro kugira ngo dushobore kubigeza ku masoko yo mu gihugu no hanze yacyo ku migabane itandukanye (Afurika, Aziya, Uburayi na Amerika), hose ibyo dukora bigerayo.

Turashimira itangazamakuru ry'imbere mu gihugu cyacu ndetse n'itangazamakuru mpuzamahanga kuko bazi kumenya ibishya ku isoko, bigezweho, ibintu byujuje ubuziranenge, bakabitangaza. Televiziyo zirimo CNN, France 24 bose baradusura. Twabonye ibihembo bitandukanye haba imbere mu gihugu n'ibindi mpuzamahanga kandi byose bishingira ku buziranenge bw'ibyo dukora. Natwe twiyemeje gukomeza gukora ibikenewe byose kugira ngo ubuziranenge bukomeze kuba ubuziranenge; biri mu nshingano zacu duherereye mu gutegura umurima, mu guhinga, mu gusurura twita ku buziranenge dore ko byose tubifashwamo n'Ikigo cy'Igihugu Gitsura Ubuziranenge (RSB) muri gahunda yabo ya "Zamukana ubuziranenge".

Kuva dutangiye gukora no guteza imbere ubwiza bw'ibyo dukora, twakoranye urugendo rw'ubuziranenge na RSB; iraduhugura, itugira inama, ikadupimira ibicuruzwa byacu, ikadufasha kuzuzanya ibipimo ndetse n'iyi tugiye mu mahanga, dukorana n'ibindi bigo by'ubuziranenge bikatugira inama z'ibyo bakenera ku isoko ryaho maze tukegera RSB ikatugira inama z'uko twabyuzuzanya kugira ngo twubahirize ibindio byihariye bishobora kuba bisabwa ku masoko yaho. Duterwa imbaraga n'uko ubuyobozi bw'igihugu cyacu budutoza kwihesha agaciro, tunozza umurimo w'ubuhinzi n'ubworozi kuko ibyo dukuramo tubyohereza mu nganda.

Njyewe Sina Gerard, umuyobozi wa Entreprise Urwibutso, ntangirira ubuziranenge ngitegura umurima cyangwa se mu bworozi, ngakomereza mu nganda zanjye, tukinjira mu bucuruzi mu maguriro dufite hirya no hino mu gihugu kugeza mu ngo kandi byose mfatanya n'umuturage, amakoperative, inzego za Leta, mbese twese turuzuzanya.

Muri Entreprise Urwibutso, dukora produits zuzuzanya umuntu haba mu rwego rw'ubuzima no mu rwego rw'ubukungu.

Twihaye intego ko buri mwaka muri Entreprise Urwibutso habonekamo agashya (innovated new product), kandi bikajyanirana n'amazina twita ibicuruzwa dutunganya, twita cyane ku guteza imbere ibikorera mu Rwanda (Made in Rwanda).

Muri ibyo dukora harimo Urwibutso (amandazi), agashya (umutobe) ari nabyo bigurwa cyane, harimo imitobe ikoze mu matunda, mu nanasi, inkeri, imizabibu, karoti, ibisheke...

Dukora kandi divayi mu bitoki, no mu mizabibu kuko twakoze ubushakashatsi dusanga imizabibu yera cyane mu Rwanda.

Dukora akabanga(urusenda) gakoze mu bihwagari no mu mavuta ya Elayo kandi turwongerera agaciro mu kurubika(conserver) ari nabyo bituma turwohereza mu bindi bihugu. Akabanga gafite ikirango cy'ubuziranenge cya S-Mark ndetse n'icya "Halal" cyiba cyifuzwa cyane ku bicuruzwa bishyirwa ku masoko y'abayisilamu; kakaba gakunzwe ku isi yose kubera ubwiza bwako no kuzuzanya ubuziranenge bwa "ISO" aricyo cyemezo cy'ubuziranenge mpuzamahanga ku isi yose kandi n'ibindi byose tubikora neza kugera kuri etiquettes.

Dufite kandi ifu (Akanoze), amata, yougurt, amavuta akomoka ku nka, amatamati (ketchup), amazi (Akandi), ibisuguti(Akarabo), Agashya(agato n'akanini), umuti usukura ibiganza (hand sanitizer) witwa Akingenzi, Akagufu(ikawa) ndetse n'isabune yo gukaraba intoki, koza imodoka n'ibikoresho byo mu gikoni. Mu guhanga ibi bicuruzwa twita cyane ku bizakenerwa n' iby'iciro byose (abana, abakuru...)

Tumaze kugera ku bicuruzwa 33 (26 bfitwe ibirango by'ubuziranenge, naho 7 biri mu nzira zo kubihabwa). Ikindi cyo kwishimirwa gikomeye ni uko nta gicuruzwa cya Entreprise Urwibutso





kiratakaza ikirango cy'ubuziranenge kuko umwimerere tuwukomeraho kugira ngo turangwe n'imikorere myiza cyane ko na RSB iduha service nziza igihe hari ibyo dushaka guhindura cyangwa kongerasha bigatuma ibicuruzwa bya Entreprise Urwibutso bikomeza gukundwa ku isoko. Ikindi ni uko duhora duharanira kumenya icyo abaguzi bashaka natwe tukaba ari cyo twibandaho.

Kubera kubahiriza gahunda ya RSB ya Zamukana Ubuziranenge, Entreprise Urwibutso yagiye ibona ibihembo bitandukanye mumamurikagurisha atandukanye ndetse n'ibihembo by'umukuru w'igihugu cyacu Nyakubahwa Paul Kagame. Twabonye ibihembo mpuzamahanga: 2 byo mu Budage, 1 cyo mu Bwongereza (Innovation muri 2012), icyo muri Amerika kubera ibicuruzwa byuzuje ubuziranenge ndetse icyo mu Budage cyo twagihereye ko ibicuruzwa byacu bitajya bihindura umwimerere.

Ubuziranenge ni urugendo ruganisha ku byiza n'iterambere rirambye. Abataragana inzira

y'ubuziranenge akenshi usanga bahora mu bwoba bumva ari ibintu bidashoboka, bikomeye kandi bibangiriza amafaranga gusa. Ibi sibyo, ahubwo kutagana ubuziranenge ni ugugta umwanya wawe no kwidindiza mu iterambere. Turashishikariza bagenzi bacu bakora mu cyiciro cy'inganda kugana RSB ikabaha umurongo kabone niyo baba batarabageraho kuko bagufasha ugitangira, hari aho ugeze, mbese urwego urwo waba ugezeho rwose kuko iyo wujuje ubuziranenge uba wizeye ko business yawe izaramba, ko utazasubira inyuma.

Entreprise Urwibutso yanditswe mubitabobya Leta guhera 1993, mbere byari ubukorikori, twatangiriye ku mandazi. Ndashimira itangazamakuru uburyo dukorana neza tugaragaza ibyo dukora cyane cyane udushya, bakatumenyekanisha.

Uruhare rwa serivisi z'ikigo cy'ubuziranenge rutuma ibicuruzwa bya Entreprise Urwibutso byizerwa n'abaguzi haba haba ku masoko y'ibere mu gihugu ndetse no hanze yacyo. Twishimira ko igihe tugiye ku masoko mpuzamahanga bashima ubuziranenge bwabyo kandi ntibabusanywe n'ibisubizo biba byavuye muri gupimisha tuba twakoresheje muri laboratwari zo muri RSB. Ibyo bigaragaza ko mu gihugu cyacu dufite imashini zipima ubuziranenge zigezweho, zijyanye n'igihe.

Ubuziranenge bw'ibiribwa ni inzira yoroshye ariko ikomeza, bisaba kubugira ishingiro ry'ibyo ukora.



Mu kwishimira urugendo tumaze gukora tuzamukana ubuziranenge, natwe nka Entreprise Urwibutso twishimira gufasha abandi. Tubona amakoperative yaje mu ngendoshuri muri Entreprise Urwibutso, ndetse tunakashimishwa no gusangira nabo amakuru n'ubumenyi kuko mu rwego rw'inganda amakuru ni ikintu cy'ingenzi cyane. Bose turabakira, twashyizeho serivisi ishinze kwakira ibigo bitandukanye biturutse hirya no hino mu gihugu biza mu rugendoshuri muri Entreprise Urwibutso. Byaba ibigo by'amashuri yisumbuye, za Kaminuza, amashuri y'ubumenyi ngiro; haba abatwubakira mu gihugu no hanze yacyo bese turabakira kuko tuba dukeneye gutanga umusanu dusangiza abandi ubumenyi ndetse nabo bakadusangiza ubundi. Kuri ubu, dufite za kaminuza eshatu zo muri Leta Zunze Ubumwe za Amerika zitwoherereza abanyeshuri mu rugendo shuri buri mwaka. Amarembo arafunguye kubifuzaga kutugana, baza kwiga ibyo dukora no kutugisha inama.

Kuri ubu, natangiye kwandika igitabo, kugira ngo tuzabike amakuru azafasha abakiri bato mu gihe kizaza muri uru rugamba rwo gutunganya ibikomoka ku buhinzi n'ubworozi kandi byujuje ubuziranenge.

INYUNGU Z'UBUZIRANENGE NI ITERAMBERE RIGERA NO KUBATURIYE AHO IBIKORWA BIBARIZWA

Mu rwego rw'imikoranire myiza n'inzeho z'ubuyobozi bw'igihugu cyacu no gutuma abaturage barushaho kugerwaho n'ibyiza bya Entreprise Urwibutso, ariko kandi tunagira uruhare mu iterambere ry'igihugu cyacu, twashinze ikigo cy'ishuri "College Fondation SINA GERARD" kugira ngo dutange umusanu mu burezi bw'igihugu cyacu. Dufite kuva ku ishuri ry'inshuke kugera ku mashuri yisumbuye ndetse turi no mu rugendo rutuganisha kuzashinga ishuri rikuru. Bose hamwe dufite abanyeshuri 2174, muribo 785 bishyurirwa cyangwa biga ku buntu. Mu mashuri y'incuke n'abanza abana ntibishyura amafaranga y'ishuri kandi ubushobozi tubukura

mubyo dukora bikagurwa n'abanyarwanda, bityo tugakora uko dushoboye kugira ngo hatazagira umwana ukomoka uri aka gace unanirwa gusoma no kwandika.

Turashima MINEDUC yaduhaye amashami twari twayisabye: Ubuhinzi, ubworozi, gutunganya ibikomoka ku buhinzi n'ubworozi, gutunganya imisatsi, ubudozi, ubwubatsi, ububaji, gusudira n'ubukanishi akaba ari nabyo twabonye byazatuma abana bize muri College Fondation SINA GERARD batawubakira akazi kandi twishimira ko abana batsinda neza. Abana biga 50% amasomo asanzwe, 50% bakabimara bashyira mu ngiro ibyo bize kugira ngo bagire ubumenyi buhagije mubyo biga kuko cyane cyane nko mu gihe cya COVID 19, byaragaragaye ko ubuhinzi n'ubworozi bufiteye isi yose akamaro. Muri College Fondation Gerard, dufite umunyeshuri uturuka muri buri karere k'igihugu cyacu aribyo bitanga ikizere ku hazaza h'igihugu cyacu.





ituba hafi mu gikorwa twiyemeje cyo gutanga umusanzu mu burezi bw'igihugu cyacu, n'abandi bafatanyabikorwa nka Kiliziya Gaturika batuba hafi.

Mu gusoza, turashishikariza ababyifuza ko baja batugana, tukabasangiza ubumenyimubyodukora. Turashima byimazeho itangazamakuru rikomeje kugira uruhare mu kumenyekanisha ibicuruzwa bya Entreprise Urwibutso ndetse n'ibikorera mu Rwanda muri rusange. Turashishikariza abanyarwanda n'abanyamahanga kwitabira gukoresha ibicuruzwa bikorwa na Entreprise Urwibutso kuko biba zuzuje ubuziranenge .

Twese dukomeze gufatanya duteza imbere ibikomoka ku buhinzi n'ubworozi bityo dutange umusanzu mu kwiyubakira igihugu.

Murakoze

Dufite ikibuga cy'umupira ahakinira ikipe y'amaguru niy'imikino ngororamubiri kandi bahagaze neza kuko batangiye no kuja mu marushanwa hanze y'igihugu.

Kugera kuri byose bishingira ku bufatanye bwa twese baba abaturage, abakozi, inzego z'ubuyobozi n'abafatanayabikorwa batandukanye. Ndashima Leta y'Ubumwe bw'Abanyarwanda, ibi byose tubikora kuko haba hari umutekano, dukora amasaha 24/24, ndashimira Umukuru w'Igihugu byose uhora abiharanira, ndashimira Urugaga rw'Abikorera mu Rwanda ruhora rudushakira amakuru hirya no hino, aho dushobora gucuruza ibicuruzwa byacu, cyangwa tuja mu ngendoshuri, ndashimira Ikigo cy'Igihugu cy'Iterambere (RDB) kituzanira abashoramari banyuranye, ndashimira Minisiteri y'Ubucuruzi n'inganda (MINICOM) ikomeza kudushakira amategeko agenga imikorere myiza, kuduha n'inzego zindi zinyuranye, ndashimira MINEDUC



KUBAHIRIZA AMABWIRIZA Y'UBUZIRANENGE AREBANA N'AMATA N'IBIYAKOMOKAHO BYAFASHIJE URUGANDA BLESSED DAIRIES GUTERA IMBERE

“Ubuziranenge busaba ubufatanyabikorwa si ugukwepana!”-Milton NGIRENTE

Amata n'ibiyakomokaho ni ingenzi cyane mu buzima bwa buri muni kuko byifashishwa n'abantu benshi kandi bikaba byanagira ingaruka mbi mu gihe ubuziranenge bwabyo butitaweho. Akenshi, twifashisha amata cyangwa ibiyakomokaho haba ku ifunguro rya mugitondo, irya ku manywa ndetse n'irya nimugoroba. Amabwiriza y'ubuziranenge ku mata n'ibiyakomokaho yakunze kugarukwaho kenshi mu gihe abaguzi baba binubira ibicuruzwa bitujye ubuziranenge cyangwa bakemanga kudohoka ku buziranenge. Uruganda Blessed Dairies Ltd ruri mu nganda zashyize imbere kubahiriza amabwiriza y'ubuziranenge ku mata n'ibiyakomokaho, ndetse runubakira ku gushyira mu bikorwa amabwiriza y'ubuziranenge arebana no gutunganya ibiribwa no kubungabunga ubuziranenge bwabyo. Umuyobozi w'uru ruganda ahamya ko ubuziranenge bwababereye ibanga ryo kugera ku iterambere.

Bwana Milton Ngirente, umuyobozi w'uruganda Blessed Dairies Ltd, ruherereye mu karere ka Gicumbi, mu murenge wa Cyumve, ku mupaka wa Gatuna agaragaza ko Uruganda Blessed ari uruganda rutunganya amata ndetse n'ibiyakomokaho harimo: butter, fresh cream, foromaje zo mu bwoko bwa mozarella, yawurute n'ikivuguto. Bwana Milton ati:

“Mbere yo gushinga uruganda twacuruzaga amata tuyavana mu ntara y'amajyaruguru



*Milton NGIRENTE, umuyobozi w'uruganda
Blessed Dairies Ltd*

tuja kuyacuruzza mu muji wa Kigali, ariko rimwe na rimwe tukagira ikibazo cy'imvura bigatuma dutanga serivisi mbi mu borozi. Muri 2011 twatekereje icyakemura ikibazo dusanga dushinze uruganda twajya dukora ibicuruzwa igihe kirekire. Twatangiriye kuri yawurute, ikivuguto na foromaje.

Mbere yo gukora produit ya mbere negereye RSB bansaba ko nagenda ngakora impagararizi (sample) nkazabazanira hanyuma bakazansura bamaze kuyisuzuma. Maze kuyikora narayitwaye barayipima, barayishima, bambwira ko ifite ibisubizo byiza cyane bampa icyemezo cyo



gupimisha (test report) bananshishikariza gusaba ikirango cy'ubuziranenge cya S-Mark). Kubera ko narinsanganywe isoko muri Kigali rinsaba nubundi kwita ku buziranenge bw'amata asanzwe, byaramfashije bituma nitwararika. Ikindi inyubako twari twazubatswe zirimo n'imashini, n'ibindi bikoreho byabugenewe. Twatangiriyiye ku bushobozi bwo gutunganya litiro 1200 ariko uruhererekane rw'ibikorwa byo kuyatunganya ngo havemo ibicuruzwa dushaka twari twayiteguye. Ikindi twatangiye dufite inzobere zize ibijyanye no gutunganya ibiribwa (food science) zari zifite uburambe kugira ngo tudatangira duhuzagurika.

Ibyo twasabwe kwitwararika rero ndanabishishikariza inganda nto n'izicirirtse zaba izitunganya ibyo dutunganya cyangwa ibindi biribwa. Twasabwe kwitwararika isuku k'ukama, ku bikoreho akamiramo, mu kiraro, mu gicuba cy'abacunda ku ikusanyirizo, n'ibindi.

Mbese amata hejuru ya 90% ubuziranenge bwayo bushingiye ku isuku.

UBUZIRANENGE BUSABA UBUFATANYABIKORWA SI UGUKWEPANA

Tugitangira, Ikigo cy'Igihugu Gitsura Ubuziranenge (RSB) twabafashe nk'abafatanyabikorwa, twumva hari inama bazajya baduha nk'ikigo gifite ubuzobere mubyo twari tugiye gukora, tugira amahirwe mu nzira yo gushaka ikirango cya S-Mark, Ikigo cy'Igihugu cy'iterambere (RDB) kidutangira 50% maze RSB ituba hafi cyane, ibyo twakoze neza bakatubwira n'ibyo tugomba gukosora bakabitubwira.

Nyuma bagaruka bakareba uko bimeze bakatubwira icyo dukosora, bagatwara impagararizi kugira ngo barebe ko ibyo bari batubwiye byakosotse. Mu mpera z'umwaka

twatangiriyemo uruganda nibwo twabonye ikirango cya mbere.

Ikirango cya S-Mark tumaze kukibona cyadufashije kugirirwa icyizere n'abaguzi. Hari amasoko afite ibyo asaba kandi icya mbere ni ikirango cy'ubuziranenge: twabashije kwemererwa gucuruza ibicuruzwa byacu mu mahoteli, amaguriro manini n'ahandi. Ikindi, S-Mark ituma ugira icyizere cy'uko ibyo ukora ari byiza, bikagufasha kumenya ibyo ubura cyangwa ibyo wakosora, bityo ukubaka uruganda rugakomera.

Kubona ikirango cy'ubuziranenge byadufashije gukura, twongera umusaruro w'ibyo dukora ku buryo kuva mu mwaka wa 2012 tumaze kwikuba n'inshuro zirenga 5 cyangwa 6 ubushobozi twatangiriyeho. Tumaze kubona akamaro ikirango cya S-Mark cyari kitugejejeho, twaryohewe n'ibyiza by'ubuziranenge maze dukomereza ku kirango cyisumbuyeho cya HACCP (Hazard Analysis Critical Control Points). Kubona iki kirango nabyo byatuzamuye mu ntera ku masoko manini ari mu gihugu asaba ikirango cya HACCP. Biduhesha ishema ku buryo ibicuruzwa byacu biri mu byakoreshejwe hakirwa abashyitsi bitabiriye inama y'Abakuru b'ibihugu na za Guverinoma ya CHOGM u Rwanda ruherutse kwakira. Hari umwe mu bantu batuzi wari witabiriye iyo nama aratangira cyane ati: "burya n'ibicuruzwa byanyu byageze ku rwego nk'uru!"

Amahirwe yo kugera ku masoko akomeje kwiyongera. Tubona abadusaba kubagezaho ibicuruzwa byacu bari mu bihugu nka Kenya, Ghana ariko kubera ko tutarahaza isoko ry'imbere mu gihugu, ntabwo twatangira kohereza ibicuruzwa hanze y'igihugu. Mu gihe gito tuzaba twamaze kwagura uruganda kugira ngo twongere umusaruro bizadufashe kujya ku masoko yo hanze cyane ko dufite n'ikirango cy'ubuziranenge cya HACCP gisabwa kuri ayo masoko mpuzamahanga.

Mu rugendo rw'ubuziranenge twigiyemo byinshi

kandi twungutse byinshi. Abagitinye kwinjira mu rugendo rw'ubuziranenge bibwira ko bidashoboka turabasaba gutinyuka nk'uko umushoferi aya mu muhanda yitwaje ibyangombwa bisabwa na polisi, nushinga uruganda agomba kwegera RSB bakamubwira ibisabwa. Ariko RSB murafatanyaga kandi ibirango by'ubuziranenge bikuzamura mu ntera bigatuma ugera ku masoko manini. Kuba twarabikoze bigakunda n'abandi birashoboka. Ubu hari abana benshi bize ibyo gutunganya ibiribwa mu masuri makuru na za kaminuza babafasha. Kuri ubu dufite abakozi 67 bahoraho, amata ava mu makoperative abarizwa mu karere ka Gicumbi, dutunganya litiro 10,000 ku muni. Turateganyaga kongera ubushobozi kugira ngo natwe dufatanye n'izindi nganda kugeza ku baturarwanda ibicuruzwa by'amata n'ibiyakomokaho byujuje ubuziranenge kandi bihagije.

Mu gihugu cyacu, hamwe n'imiyoborere myiza hashyizwe imbaraga mu guteza imbere urwego rw'abikorera. icyakora haracyari imbogamizi zerekeranye n'ubushobozi bwabafasha kwagura ibyo bakora. Amabanki n'ibindi bigega by'ishoramari byadufasha kubona inguzanyo z'igihe kirekire ku nyungu ntoya kubera ko inyungu ku bikorwa mu nganda nazo ziboneka mu gihe kirekire. Twiteguye gukomeza gukora ibishoboka byose kugira ngo dufatanye n'abandi guteza imbere igihugu binyuze mu byo dukora.



GUTSURA UBUZIRANENGE BYAFASHIJE URUGANDA CETRAF LTD KWAGURA IBIKORWA NO GUHANGA IMIRIMO KURI BENSHI



Gushora imari mu gutunganya no kongerera agaciro umusaruro ukomoka ku buhinzi n'ubworozi bisaba kwiyezeza kugeza ku baguzi ibyujije ubuziranenge kandi ukiyemeza gukora urugendo rukuganisha ku iterambere. Bisaba kandi kureba amahirwe akwegereye ndetse byaba ngombwa ugatera ijisho kure yawe ugatekereza uko wabyaza umusaruro amahirwe aboneka ahandi.

Urugendo rw'ubuziranenge ku ruganda CETRAF Ltd rwatangiranye no kugira igitekerezo, kugishyira mu bikorwa ariko batarasobanukirwa ibijyanye n'amabwiriza y'ubuziranenge. Ibi byahombeje uruganda byinshi: kuva ku gukora ibinyobwa bitujuje ubuziranenge byangizwaga n'abashinzwe ubugenzuzi bw'ubuziranenge, kuba

abaguzi batarabashaga guhita bagirira icyizere ibinyobwa kuko bidafite ikirango cy'ubuziranenge, ndetse ibi byose bigatuma ibikorwa byo kongera umusaruro ku ruganda bigenda biguru ntege. CETRAF Ltd yagannye inzira y'ubuziranenge, byose birahinduka. Kuri ubu, ni uruganda rukomeje kwagura ibyo rukora, rukora ibicuruzwa byahawe ibirango by'ubuziranenge kandi rufite icyerekezo cyo gukora cyane rukazahinduka uruganda rw'icyitegererezo mu gihugu no mu karere mu gutunganya ibinyobwa bikomoka ku bitoki, tangawizi ndetse n'ibindi bihingwa.

Bwana Nehemiya Ntuyahimana, umuyobozi ushinze gutunganya ibinyobwa mu ruganda CETRAF Ltd ahamya ko gukora bashingye ku mabwiriza y'ubuziranenge byabafashije kunoza imikorere yabo. Akomeza asobanura byimbitse icyo byahinduye:

"Gukora dushingiye ku mabwiriza y'ubuziranenge byahinduye byinshi. Uhereye ku aho dukura ibiyifashishwa by'ibanze dukenera, dufite abatugemurira twasinyanye nabo amasezerano kugira ngo nimba dufite icyifashishwa cy'ibanze tubashe kukibona kandi tugenzure ubuziranenge bwacyo.

Mbere twatangiyeye dukorana n'umuntu ku giti cye tugirana amasezerano ariko biza kuba ngombwa ko abo batugemuriraga bishyira hamwe bakora koperative, iyo koperative ubu niyo dusigaye dukorana. Dukenera umusaruro akenshi bitewe n'uko umusaruro w'ibitoki wabonetse ungana, ariko mu kwezi dushobora kubona nk'ibitoki bingana na toni ijana. Mbere twatangiyeye turi abakozi icumi (10) ariko ubu tugeze ku bakozi magana ane na makumyabiri (420). Twatangiyeye



amabwiriza y'ubuziranenge tutayubahiriza neza uko bikwiye ariko biza kuba ngombwa ko nyir'uruganda ashaka abakozi babyigiye bafite ubumenyi kugira ngo bajye bafasha abandi bakozi bakora imirimo itadnukanye mu kubahiriza ibisabwa mu buziranenge. Uko tubikora kuri buri kinyobwa dukora kiba gifite ibwiriza ry'ubuziranenge tugomba kubahiriza ,aho baba bakwereka uko ikinyobwa giteye, ingano ya arukoro igomba kubsmo, uko ubusharire bugomba kungana, mbese ukagenda wubahiriza ibwiriza ry'ubuziranenge ndetse n'abakozi bakakugaragariza niba hari umukozi ugomba gupimishwa kugira ngo bamenye ko nta ndwara zanduza afitte kugira ngo bitaba intandaro yo kwanduza bagenzi be cyangwa kwangiza ubuziranenge bw'ikinyobwa. Mu byo dukora byose haba hari ibwiriza ry'ubuziranenge rituyobora kandi ridufasha.

Ni inzira yubatswe neza kandi duherekezwamo n'Ikigo cy'Igihugu Gitsura Ubuziranenge (RSB).

Kiradufasha cyane kuko baduhugurira abakozi ndetse byaba ngombwa natwe tukabatumira bakaza kudufasha gusobanukirwa n'ibwiriza ry'ubuziranenge ,noneho natwe tukabasha kubishyira mu ngiro.

Muri icyo nzira yose hari ibyo twitwararika, cyane cyane nko kugenzura ubuziranenge bw'ibitoki cyangwa ikindi kigiye gutunganywamo ibinyobwa, aho twakirira umusaruro wacu tuba dufite ifishi aho twandika ibyujije ubuziranenge n'ibitujije ubuziranenge . Urugero nko ku bitoki tureba niba byeze neza, bitangiritse, tukajonjoramwo ibyaboze , n'ibindi.

Tureba ibyujije ubuziranenge tukabyandika tukabibika noneho ibitujije ubuziranenge tukabishyira ku ruhande . Iyo ibitoki bimaze kuboneka tubitoranyamo dukurikije ingano yabyo noneho tukajya kubitara mu rwina, twamara kubitara tuba dufite igikoresho gipima ubushyuye kugira ngo tumenye ngo ibitoki

tubitaze ku bushyuhe bungana iki? Ibitoki bihira ku minsi itanu; nyuma y'uko bishya turabitorora tukabishyira mu mashini zibyenga byamara kwengwa tukabona umutobe, tukawufunguza amazi hanyuma tukawuteka ariko mukuwuteka umutobe dupima ubusharire tukamenya ingano y'isukari irimo mukuwuteka nabwo tuba dufite ikigero tuwutekaho kugira ngo tumenye neza ko za mikorobe zishobora kubonekamo cyangwa nimba hari ikindi cyawanduje cyose cyapfuye. Ibyo byose tubipima dukoresheje terimometeri tukagenda dupima kuri buri kintu cyakorewe mu gihe kimwe kugira ngo tumenye yuko ikigero cy'ubushyuhe cyagenwe mu kwica mikorobe cyagezeweho; noneho kugira ngo tumenye neza ko za mikorobe zapfuye dufata umutobe tukawupimisha muri laboratwari bakaturebera ko za mikorobe twatecyerezaga ko zirimo zapfuye, umutobe wamaze gutekwa tukajya kuwutara, mu kuwutara rero nibwo twongeramo ifu y'amasaka yatunganyijwe neza, iyo inzoga tuyitara igihe cy'ukwezi iyo itaze tugenda dufata ibipimo kugira ngo turebe ko ibwiriza ryubuziranenge twiyemeje tugomba kubonamo arukoro ryagezeweho noneho tukagenda dupima twasanga ryagezeweho tukayarura tukajya kuyipfundikira, tukanitegura kuzigemura tuzigeza ku baguzi.

Abaguzi bacu bari hirya no hino mu gihugu. Dufite imodoka z'uruganda zigeza ibinyobwa ku banyamadepo dukorana tukabashyikiriza ibinyobwa byacu kuri depo zabo.

Urugendo rw'ubuziranenge rwaradufashje cyane kuko iyo umukiriya yamaze kumva ko ikinyobwa gifite ubuziranenge akinywa afite icyizere cy'uko nta ngaruka cyamugiraho ku buzima. Uko twagendaga rero dukorana n'ikigo cy'ubuziranenge n'abakiriya bacu bagendaga babyumva bikadufasha kwagura amasoko kuko barushagaho kutugirira icyizere.

Hari igihe umuntu ashobora gukora icyinyobwa cyujuje ubuziranenge cyigasohoka muruganda cyujuje ubuziranenge mukugitwara ariko cyikaba cyatakaza ubwo buziranenge cyangwa

no kubanyamadepo bakaba babutakaza bityo ugasanga umuguzi wawe cyimujyezeho cyitakimeze neza. Mu kwirinda izi mbogamizi ku gapapuro kariho amakuru aranga ikinyobwa dushyira ku macupa haba hariho uburyo ugomba kukibikamo, uburyo ugomba kukinywa, abemerewe kukinywa, abatabyemerewe ndetse n'akarusho dufata abanyamadepo bose tukabakoresha inama ndetse n'amahugurwa tugakomeza kubashishikariza ndetse no kubereka uburyo bagomba kubungabunga ubuziranenge bwacyo."

Ubuyobozi bw'uruganda CETRAF Ltd bwishimira ko serivisi z'ubuziranenge ziboneka ku gihe kandi zikaba zikomeje kubafasha gutera imbere. Abayobozi bahamya ko kwagura ibikorwa by'uruganda bikomeje gufasha abatwaga bo mu Karere ka Musanze ndetse n'ahandi kuko rutanga imirimo, abagiye barusabamo akazi ari ingaragu ubu bakaba barubatswe imiryango ndetse babasha no kwibonera aho kuba, bakishyurira abana amafaranga y'ishuri, bakishyurira imiryango ubwisungane mu kwivuzza, bagakora ibikorwa by'ubuhinzi n'ubwirizi kandi bagakora ibindi bikorwa bibateza imbere.



BENEFICIARIES CORNER

UBUHAMYA BWA CLAUDINE




Ntazemenshi Claudine , umukozi wa CETRAF

Nitwa Ntazemenshi Claudine, iyo ndi hano nkora akazi kose banyeretse. Natangiye gukora hano muri 2010, nibwo bwa mbere narinkoze mu ruganda. Twatangiye turi abakozi bake cyane ariko gukora mu ruganda byaramfashije cyane mu bantu ubuyobozi bwiza bwa Nyakubahwa Perezida wa Repubulika Paul Kagame bwakuye muri nyakatsi ndimo. Byanyuze muri CETRAF, nari umuntu uciriritse cyane, mba muri nyakatsi, nta kintu mfite, ndya bingoye, nambara bingoye ariko ngeze muri CETRAF baramfasha cyane. Byamfashije kwigisha abana ubu ni bakuru harimo n'abashyngiwe ariko babashije no kwiga amashuri.

Ubu ngeze ku rwego rwo kuba nabasha guhinga nkeza, kuko amafaranga nakoreye muri CETRAF naguzemo akarima, nabonye inzu ntabwo mba mu bukode. Na none, Leta y'ubumwe ibigiramo uruhare kuko dufite umutekano , CETRAF igakorera mu gihugu gifite umutekano nabyo byaramfashije cyane. Ubu naguze amatungo kubera amafaranga nkorera muri CETRAF, mfite ingurube zimpa ifumbire, kandi kuba ndi umupfakazi nkaba ngeze kuri ibyo byose, ndabishimira CETRAF kandi ndakomeje imihigo yo kwiteza imbere mu bushobozi nzajya nkura muri CETRAF.

Mbere sinajyaga numva icyo gukangurira abantu gushora imari bimaze. Ariko harakabaho ubuyobozi bwiza bw'igihugu cyacu buzana abashoramari maze umuturage akabasha kubona aho akorera akibeshaho kandi akanatera imbere.





**“Quality is everyone’s
responsibility...Quality
is a journey and not a
destination.”**


– MIKE FOWLER –



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