

RWANDA STANDARD

DRS
417

First edition

2019-mm-dd

Peanut flour — Specification



Reference number

DRS 417: 2019

© RSB 2019

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

© RSB 2019

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

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

Rwanda Standards Board

P.O Box 7099 Kigali-Rwanda

KK 15 Rd, 49

Tel. +250 788303492

Toll Free: 3250

E-mail: info@rsb.gov.rw

Website: www.rsb.gov.rw

ePortal: www.portal.rsb.gov.rw

Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	2
4 Requirements	3
4.1 Raw materials	3
4.2 General requirements	3
4.3 Specific requirements	3
5 Hygiene	4
6 Contaminants	4
6.1 Heavy metals	4
6.2 Pesticide residues	4
6.3 Mycotoxins	4
7 Packaging	5
8 Labelling	5
9 Sampling	5

Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

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

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

- 1) IS 4684:1975, *Specification for edible groundnut flour*
- 2) CODEX STAN 200, *Peanut — specification*

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

Committee membership

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

Adma International Ltd

Africa Improved Foods (AIF)

Bakhresa Grain Milling

FARMFRESH

FUCORIRWA

Hope for Families Ltd

International Center for Tropical Agriculture (CIAT)

MINIMEX Ltd

National Industrial Research and Development Agency (NIRDA)

Rwanda Grains and Cereals Corporation Ltd (RGCC)

SOSOMA Industries Ltd

World Food Program (WFP)

Zima Enterprise

Rwanda Standards Board (RSB) – Secretariat

Copy for public comments

Peanut flour — Specification

1 Scope

This Draft Rwanda Standard specifies the requirements, sampling and test method for peanut flour from the varieties of *Arachis hypogaea* L intended for human consumption.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 542, *Oilseeds — Sampling*

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

RS CAC/RCP 1, *Code of practice — General principles of food hygiene*

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

RS CODEX STAN 193, *Codex general standard for contaminants and toxins in food and feed*

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

RS EAS 888, *Raw and roasted groundnuts—Specification*

RS ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxin B1, B2, G1 and G2 in cereals, nuts and derived products — High performance liquid chromatographic method)*

RS ISO 16649-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

RS ISO 20483, *Cereals and pulses — Determination of the nitrogen content and calculation of the crude protein content -- Kjeldahl method*

RS ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95*

RS ISO 2171, *Cereals, pulses and by-products — Determination of ash yield by incineration*

RS ISO 4833-1, *Microbiology of the food chain —Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 degrees C by the pour plate technique*

RS ISO 5985, *Animal feeding stuffs -- Determination of ash insoluble in hydrochloric acid*

RS ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp*

RS ISO 665, *Oilseeds — Determination of moisture and volatile matter content*

3 Terms and definitions

In addition to the definitions in RS EAS 888, the following definitions shall apply:

3.1

peanut

low-branching widely cultivated herb of the legume family either in the pod or in the form of kernels which are obtained from varieties of the species *Arachis hypogaea*.

3.2

peanut (groundnuts) kernels

raw groundnut with their shells removed and which have not been subjected to roasting and/or various forms of chemical treatment

3.3

roasted peanut

groundnuts with or without seed coats which have been subjected to heat by either dry roasting or deep frying in a vegetable oil and to which salt (in form of powder or brine) and/or spices may have been added

3.4

peanut flour

flour made from crushed/ ground , fully or partly defatted peanuts

3.5

foreign matter

pieces or loose particles of any substance other than peanut kernels or skins

3.6

extraneous matter

inorganic matter such as sand, glass, metal, gravel, dirt, pebbles, stones, lumps of earth, clay and mud and organic matter such as chaff, straw, weed seeds and grains of crops, insects or insects' fragments, rodent hairs or any other foreign matter

3.7

food grade packaging material

packaging material made of substances which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour or flavour to the product.

4 Requirements

4.1 Raw materials

The peanut flour shall be obtained from peanut kernels with sound quality, free from sand, have characteristic odour and flavour complying with RS EAS 888.

4.2 General requirements

Peanut flour shall be free from:

- a) foreign and extraneous matter;
- b) foreign odours and undesirable flavour and/or taste;
- c) metallic flavour; and
- d) rancid odours.

4.3 Specific requirements

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

Table.1—Specific requirements for peanut flour

S/N	Characteristic	Requirement	Test method
i.	Moisture, %, m/m, max.	5.0	RS ISO 665
ii.	Protein (N x 6.25), %, m/m, min.	45.0	RS ISO 20483
iii.	Crude fibers, % m/m, max.	5.0	
iv.	Total ash, %, max.	4.5	RS ISO 2171

v.	Acid insoluble ash, %, m/m, max.	0.35	RS ISO 5985
vi.	Oil content (on moisture free basis), % m/m, min	45	
vii.	Free fatty acids % m/m max.	2	ISO 729

5 Hygiene

5.1 Peanut flour shall be prepared and handled in accordance with RS CAC/RCP 1.

5.2 Peanut flour shall not exceed the microbiological limits stipulated in Table 2 when tested in accordance with test methods specified therein.

Table.2 —Microbiological limits for peanut flour

S/N	Microorganism	Maximum limit	Test method
i.	Total Plate Count (TPC), CFU, per g, max.	10 ⁴	RS ISO 4833-1
ii.	<i>Escherichia coli</i> , cfu/g max.	Absent	RS ISO 16649-2
iii.	Salmonella Spp in 25g, max.	Absent	RS ISO 6579-1
iv.	Yeast and moulds, cfu/g max.	10 ³	RS ISO 21527-2

6 Contaminants

6.1 Heavy metals

Peanut flour shall be free from heavy metals in amounts which may represent a hazard to human health as stipulated in RS CODEX STAN 193.

6.2 Pesticide residues

Peanut flour shall comply with those maximum residue limits established by the Codex Alimentarius Commission for peanut

6.3 Mycotoxins

Peanut flour shall not exceed the maximum mycotoxins limits given in Table 3 when tested in accordance with test methods specified therein.

Table 3 —Mycotoxins limits for peanut flour

S/N	Mycotoxin	Maximum Limit (µg/kg)	Test method
i.	Total Aflatoxin content ppb, max	10.0	RS ISO 16050
ii.	Aflatoxin B1, ppb	5.0	

7 Packaging

7.1 Peanut flour shall be packaged in food grade materials that will safeguard hygienic, nutritional, technological and organoleptic qualities of the product.

7.2 Each package shall be securely closed and sealed.

8 Labelling

Peanut flour package shall be legibly and indelibly labelled in accordance with the requirements given in RS EAS 38 and shall also include the following:

- a) name, physical location and address of the manufacturer;
- b) manufacturing date;
- c) expiry date;
- d) storage instructions;
- e) instructions for use
- f) country of manufacture; and
- g) batch /lot number.

9 Sampling

Sampling of peanut flour shall be done in accordance with ISO 542.

Bibliography

[1]

Copy for public comments

Copy for public comments