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**Paneer cheese — Specification**

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PUBLIC REVIEW

## **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 50-8 was prepared by Technical Committee RSB/TC 004 *on Milk and milk products*.

In the preparation of this standard, there was no reference

### **Committee membership**

The following organizations were represented on the Technical Committee on Milk and milk products (RSB/TC 004) in the preparation of this standard.

Rwanda Standards Board (RSB) – Secretariat

**PUBLIC REVIEW**

# Paneer cheese — Specification

## 1 Scope

This Committee Draft specifies requirements, sampling and test methods for paneer cheese intended for human consumption.

## 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC 926.08, *Rapid Determination of Moisture/Solids and Fat in Dairy Products by Microwave and Nuclear Magnetic Resonance Analysis*

AOAC 999.10, *Determination of Lead, Cadmium, Copper, Iron, and Zinc in foods, Atomic Absorption Spectrophotometry after dry ashing*

CAC/RCP 1, *Code of practice — General Principles for food hygiene*

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

ISO 1735, *Cheese and processed cheese products — Determination of fat content — Gravimetric method (Reference method)*

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

RS ISO 5538, *Milk and milk products — Sampling inspection by attributes*

RS ISO 707, *Milk and milk products — Guidance on sampling*

ISO 8197, *Milk and milk products — Sampling inspection by variables*

## 3 Terms and definitions

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

### 3.1

#### Paneer cheese

Soft, unaged product obtained from any variant of milk, with or without added milk solids, by precipitation with permitted acidulants and heating.

### 3.2

Whole paneer cheese

Paneer cheese made from whole having as high as 3.25% fat

### 3.3

#### **Low fat paneer cheese**

Paneer cheese made from milk having as 0.51 - 2.70% fat

### 3.4

#### **food grade packaging material**

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

## **4 Categories of paneer cheese**

Paneer cheese shall be categorized as follow:

- a) whole paneer cheese
- b) low fat paneer cheese

## **5 Requirements**

### **5.1 Raw material**

Raw milk from cow or other mammals complying with relevant standard.

### **5.2 Permitted ingredients**

**4.2.1** Permitted ingredients shall comply with relevant standards, be food grade and include the following:

- a) acidulants such as lactic acid, citric acid, malic acid, vinegar, lemon juice glucono delta lactone, sour whey (this shall be heat treated to rend it microbiologically safe);
- b) spices and condiments (for flavoured *paneer* only);
- c) Milk solids

### 5.3 General requirements

Paneer cheese shall:

- a) Free from dirty, surface discoloration, insects and rodent contamination and from adulterants
- b) Have a pleasant odour and characteristic mild acidic flavour
- c) Have a smooth texture, firm, cohesive and fungi body

### 5.4 Specific requirements

The paneer cheese shall conform to the compositional requirements as specified in the table 1;

**Table 1 — Specific requirements for paneer cheese**

S/N	Characteristic	Requirements		Method of test
		Whole paneer cheese	Low fat paneer cheese	
i.	Moisture, %, (max) by mass	60.0	60.0	AOAC 926.08
ii.	Milk fat, %, (m/m), dry matter basis,	50.0(min)	15.0(max)	RS ISO 11870
iii.	Fat free dry matter content, %,min	50.0	50.0	ISO 1735
iv.	Titration acidity as lactic acid %, (m/m), max	0.50	0.50	RS ISO/TS 22113

## 6 Food additives

Food additives may be added in paneer cheese in accordance with RS CODEX STAN 192.

## 7 Contaminants

### 7.1 Veterinary drugs and pesticide residues

Paneer cheese shall comply with those maximum limits for pesticides and veterinary residue as provided by Codex Alimentarius for the ingredients used in cheese manufacturing.

### 7.2 Aflatoxin

When tested in accordance with RS ISO 14501, the level of Aflatoxin M1, shall not exceed 0.50 µg/kg.

## 8 Heavy metals

The heavy metal requirements in the product shall comply with the limits in the Table 2.

**Table 2 — Maximum limits of heavy metals**

S/N	Quality	Requirements	Test methods
i.	Lead	0.02	AOAC 999.10

## 9 Hygiene

6.1 Paneer cheese shall be processed, packaged, stored and distributed under hygienic conditions complying with CAC/RCP 1 and CAC/RCP 57.

6.2 Paneer cheese shall comply with microbiological requirements in Table 3

**Table 2 – Microbiological limits for paneer cheese**

S/N	Microorganism	Maximum limits	Test method
i.	<i>Salmonella spp</i> per 25g	Absent	RS ISO 6579-1
ii.	<i>E. Coli</i> , cfu/g, max.	Absent	RS ISO 11866-1
iii.	<i>Coliforms</i> , max/g	10	RS ISO 4832
iv.	<i>S.aureus</i> cfu/g	10 <sup>2</sup>	RS ISO 6888-1
v.	<i>Listeria monocytogenes</i> /25g, max.	Absent	RS ISO 11290-2

## 10 Labelling

In addition to the requirements of RS EAS 38, labelling of Paneer cheese shall include the following:

- a) name of product as “Paneer cheese”;
- b) name and address of manufacturer;
- c) date of manufacture;
- d) list of ingredients;
- e) coagulating enzyme used;
- f) date of expiry;
- g) instruction for use;
- h) batch number
- i) storage conditions;
- j) country of origin.



## 11 Packaging

The products shall be packaged in food grade containers made of suitable material and shall be well sealed in order to prevent contamination of the contents during storage and transportation.

## 12 Sampling

The Test samples shall be taken in accordance with RS ISO 707. In addition to the provision in RS ISO 707, sampling shall comply with ISO 8197 or RS ISO 5538 when the sampling is purposely for inspection.

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