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Dried tomato — Specification

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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

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Foreword

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

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

DRS 601 was prepared by Technical Committee RSB/TC 38, *Processed fruits and vegetables*.

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

- 1) UNECE STANDARD DDP 19: 2007, Dried tomatoes

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

Committee membership

The following organizations were represented on the Technical Committee on *Processed fruits and vegetables* (RSB/TC 38) in the preparation of this standard.

Winners Together Ltd

Zima Health Group Ltd

VeGeT Solutions

Ishyo Foods Ltd

Spices Rwanda Ltd

Plantia Essence Ltd

Rwanda Food and Drugs Authority

1000 Hills Products Rwanda Ltd

Vital Agro Industries Ltd

Rwabuye Rice Ltd

Electromax Amazi ya Huye

Rwanda Agriculture Board (RAB)

National Industrial Research and Development Agency (NIRDA)

Rwanda Standards Board (RSB) – Secretariat

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Dried tomato— Specification

1 Scope

This Draft Rwanda Standard specifies requirements, sampling and test methods for dried tomatoes of varieties (cultivars) grown from *Lycopersicon esculentum* Mill and its hybrids, intended for direct human consumption or for other use in the food industry.

It applies to both dried tomato in forms stated in clause 4 of this standard and tomato powder.

2 Normative references

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

AOAC 934.06, *Moisture in dried fruits*

RS CXC 1, *General Principles of Food Hygiene*

RS CXS 192, *General standard for food additives*

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

RS EAS 803, *Nutrition labelling — Requirements*

RS EAS 804, *Claims on foods — General Requirements*

RS EAS 805, *Use of nutritional and health claims — Requirement*

RS EAS 83, *Fresh tomato — Specification*

RS ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins 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 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 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms— Part 1: Colony count at 30 °C by the pour plate technique*

RS ISO 5522, *Fruits, vegetables and derived products — Determination of total sulphur dioxide content*

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 6633, *Fruits, vegetables and derived products — Determination of lead content — Flameless atomic absorption spectrometric method*

RS ISO 6888-1, *Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Method using Baird-Parker agar medium*

RS ISO 763, *Fruit and vegetable products — Determination of ash insoluble in hydrochloric acid*

RS ISO 874, *Fresh fruits and Vegetables — Sampling*

3 Terms and definitions

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

3.1

dried tomato

tomato at an appropriate stage of maturity which has been subjected to a process of drying (natural or artificial) to remove moisture to the extent that the product is preserved.

3.2

tomato powder

tomato at an appropriate stage of maturity which has been subjected to a process of drying (natural or artificial) to remove moisture to the extent that the product is preserved and processed into powdered form.

3.3

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 Presentation

Dried tomatoes may be presented in:

- a) Whole
- b) Halves: Cut in two equal parts along the longitudinal axis;

- c) Julienne Strips: Strips that are approximately 6-7 mm wide and lengths typical of dried tomatoes;
- d) Double Diced: Random pieces which are approximately 12 to 25 mm in length;
- e) Triple Diced: Random pieces which are approximately 6 to 12 mm in length;
- f) Finely Diced: Random pieces which are approximately 3 to 6 mm in length irregular cubes;
- g) Ultra-finely Diced: A granular form of dried tomatoes, 1.5 to 3 mm in length.

5 Requirements

5.1 Ingredients

Dried tomatoes shall be made from fresh tomatoes complying with RS EAS 83.

5.2 General requirements

In addition to the requirements in RS EAS 83, dried tomato and tomato powder shall have the following characteristics:

- a) intact (only for wholes and halves); however, edges that are slightly torn, slight superficial damage and slight scratches are not considered as a defect;
- b) free of fermentation and free of abnormal external moisture;
- c) Shall have the characteristic colour, odour, flavour of dried tomato or tomato powder from which they were processed;
- d) The condition of the dried tomatoes shall be such as to enable them to withstand transportation and handling and to arrive in satisfactory condition at the place of destination;
- e) Sizing of dried tomatoes is optional. If sized, method of sizing shall be indicated.

5.3 Specific requirements

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

Table 1—Specific requirements for Dried tomatoes

S/N	Characteristic		Requirement		Test method
			Minimum	Maximum	
1.	Moisture content a, %, m/m,	Moisture content	10	16	AOAC 934.06

2.	Acid insoluble ash, %, m/m, (on dry basis), max.	-	1	RS ISO 763
3.	Crude fibre, %, Max.	-	15	RS ISO 5498

6 Food additives

6.1 Food additives which may be used for the preservation purpose shall be in accordance with RS CXS 192, other food additives shall not be used in the dehydration of tomato.

6.2 The content of residual sulphur dioxide shall not exceed 1000 mg/kg when tested in accordance with RS ISO 5522.

7 Contaminants

7.1 Pesticide residues

Dried tomatoes shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

7.2 Heavy metals

Lead in dried tomatoes shall not exceed 0.1 mg/kg when tested in accordance with the RS ISO 6633.

7.3 Mycotoxins

Aflatoxins in dried tomato shall not exceed 5 µg/kg for aflatoxins B1 and 10µg/kg total aflatoxins when tested in accordance with RS ISO 16050.

8 Hygiene

8.1 Dried tomatoes shall be produced and handled under hygienic conditions in accordance with RS CXC 1.

8.2 Dried tomatoes shall comply with microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2—Microbiological limits in Dried tomatoes

S/N	Microorganism	Maximum Limit	Test method
1.	Total Viable Count, CFU/g, max.	10 ³	RS ISO 4833-1
2.	<i>Salmonella spp.</i> in 25 g	Absent	RS ISO 6579-1
3.	<i>Staphylococcus aureus</i> , CFU/g	Absent	RS ISO 6888-1
4.	<i>Escherichia coli</i> , CFU/g	Absent	RS ISO 16649-2
5.	Yeasts and moulds, CFU/g, max.	10 ²	RS ISO 21527-2

9 Packaging

Dried tomatoes shall be packaged in food grade packaging material that ensures the integrity and safety of the product.

10 Labelling

10.1 In addition to the labelling requirements given in RS EAS 38, dried tomatoes shall be legibly and indelibly labelled with the following information:

- a) name of the product as “dried tomato”, together with the specification of the presentation “Whole”, “Halves”, “Julienne strips”, “Double diced”, “Triple diced”, “Finely Diced”, “Ultra-finely Diced”, or “Powder” form;
- b) declaration of moisture content as stated in this standard;
- c) preservatives if any, shall be indicated by its international common names;
- d) date of production;
- e) best before date;
- f) name and address of the producer or packer;
- g) country of origin;
- h) batch/lot number;
- i) net weight in metric units;
- j) intended for human consumption;
- k) instructions for use; and
- l) Instruction for disposal of the used package.

10.2 Nutrition labelling and health claims shall comply with the requirements given in EAS 803, EAS 804 and EAS 805.

11 Sampling

Sampling of dried tomato shall be done in accordance with Annex A; and with RS ISO 874 for tomato powder.

Annex A (normative)

Sampling

A.1 Definitions

A.1.1 Lot

Collection of primary containers or units of the same size, type, and style manufactured or packed under similar conditions and handled as a single unit of trade.

A.1.2 Lot size

Number of primary containers or units in the lot.

A.1.3 Sample size

Total number of sample units drawn for examination from a lot.

A.1.4 Sample unit

Portion of the contents of a container, or a composite mixture of product from small containers that is sufficient for the examination or testing as a single unit. For fill of container, the sample unit shall be the entire contents of the container.

A.2 Sampling plans

A.2.1 Samples shall be randomly/representatively selected from each lot separately and tested for ascertaining their conformity to the requirements of relevant specifications.

A.2.2 Sampling shall be done in accordance with the plan given in Table A.1.

Table A.1 — Sampling plan

Lot size	Sample size (n)
Net weight equal to or less than 1 kg (2.2 lb)	
4 800 or less	13
4 801 to 24 000	21
24 001 to 48 000	29
48 001 to 84 000	48
84 001 to 144 000	84
144 001 to 240 000	126

Over 240 000	200
Net weight greater than 1 kg (2.2 lb) but not more than 4.5 kg (10 lb)	
2 400 or less	13
2 401 to 15 000	21
15 001 to 24 000	29
24 001 to 42 000	48
42 001 to 72, 000	84
72 001 to 120 000	126
Over 120 000	200
Net weight greater than 4.5 kg (10 lb)	
600 or less	13
601 to 2 000	21
2 001 to 7 200	29
7 201 to 15 000	48
15 001 to 24 000	84
24 001 to 42 000	126
Over 42 000	200
NOTE n = is the number of primary containers in sample.	

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Bibliography

[1] RS EAS 946: 2023 Dried fruits—Specification

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