

STORAGE PRACTICES OF CHEESE PRODUCTS

Manufacturers of Cheese products (All)

Distributors/ Retailers of Cheese products (All)

Consumers of Cheese products (All)

Re: Request to comply with proper storage practices of cheese products

Cheese is a dairy product produced in wide ranges of flavors, textures, and forms by coagulation of the milk protein casein. It comprises proteins and fat from milk (usually the milk of cows, goats, or sheep). It is made with just four ingredients — milk, salt, culture, and rennet.

According to Rwanda FDA guidelines for application and registration of processed foods with Doc. No. DIS/GDL/008 in its chapter 3 subpoint 3, like other milk products, cheese is classified in the high-risk foods category because of their high possibility of being contaminated or have intrinsic properties, which can support growth of pathogenic micro-organisms or chemical toxins.

Based on the findings from different inspection and complaints received from consumers and poor storage practices of cheese products observed from the market, Rwanda FDA hereby requests the following:

All manufacturers, distributors, retailers and consumers of cheese products:

- ❖ All cheese products must be transported and stored according to the storage conditions and instructions indicated on the labels.
- ❖ Store and transport cheese in container with has a temperature between 4°C and 12°C.
- ❖ Do not sell/ buy cheese after its expiration date.
- ❖ Moldy cheese should be thrown away; this could be a sign that bacteria are making their way into cheese.
- ❖ Protect cheese from other foods with strong odors by sealing it tightly.

Sincerely,

Dr. Emile BIENVENU
Director General

REFERENCES

- **BlueCart, Joanna Okedara, Storage for cheese: wholesale cheese storage and handling**, Accessible via: <https://www.bluecart.com/blog/storage-for-cheese>.
- **Rwanda Food and Drugs Authority (Rwanda FDA); Guidelines for application and registration of processed food, July 2019. Accessible via:**
https://rwandafda.gov.rw/wpcontent/uploads/2022/11/guideline_for_application_and_registration_of_processed_food.pdf.