

FOOD SAFETY INFORMATION

Manufacturers of Yogurt Products (All)
Distributors of Yogurt products (All)
Retailers of Yogurt Products (All)

Dear sir/madam,

Re: Reminder to comply with proper storage practices of yogurt products.

Yogurt is a milk product obtained after heat-treatment and lactic fermentation action of micro-organisms such as streptococcus thermophilus and Lactobacillus delbrueckii subsp, bulgaricus. When the good bacteria grow in the pasteurized milk, they turn the milk into yogurt. The milk is usually pasteurized to stop harmful bacteria from growing.

According to Rwanda FDA's Guidelines for application and registration of processed foods with Doc. No. DIS/GDL/008 in its chapter 3 Section 3, yogurts are classified as high-risk foods like other dairy products, and their safety and quality should be maintained from the point of manufacture to the final consumption; The products contain proteins among other nutrients, and they can be classified into different types and categories depending on the ingredients and flavors used. They have a short shelf-life and should be stored in a refrigerator at a temperature of between 2 C and 8C.

Yogurt standard specifications require all manufacturers to clearly indicate storage conditions and instructions on the label, which is very critical to maintain the safety and quality of the products. Any compromise in ensuring proper storage of yogurt products may lead to accelerated growth of some harmful bacteria and other organoleptic changes like taste, color, consistency and aroma. Therefore, all distributors and retailers must comply with the storage instructions.

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

1) To all distributors and retailers of yogurt products:

- All yogurt products must be transported and stored according to the storage conditions and instructions indicated on the labels.
- Yogurt products must always be kept or stored in refrigerator (at the degree between 2°C to 8°C).

2) To all consumers

- Ensure that the storage conditions or instruction are stated on the label, and store yogurt products in refrigerator (at the degree between 2°C and 8°C) immediately after you buy them.
- Ensure that the “expiry date” or “best before date” on yogurt products are still valid before consumption or buying.

Note: For more information, please call 0789193 529 or send an email to info@rwandafda.gov.rw.

Sincerely,



Dr. Emile BIENVENU
Director General



References

- **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
- Tirloni E., et al, 2015. “Microbiological shelf life at different temperatures and fate of *Listeria monocytogenes* and *Escherichia coli* inoculated in unflavored and strawberry yogurts.” American Dairy Science Association. DOI: <https://doi.org/10.3168/jds.2015-9391>
- Małgorzata Jakubowska and Tadeusz Karamucki, 2019. “The effect of storage time and temperature on the quality of natural yoghurt” Acta Sci. Pol. Zootechnica, 18(4), 2019, 29–38 DOI: <https://doi.org/10.21005/asp.2019.18.4.04>