WORLD TRADE ORGANIZATION

G/SPS/N/UGA/139

13 November 2020

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**Committee on Sanitary and Phytosanitary Measures**

Original: English

## NOTIFICATION

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| **1.** | **Notifying Member:** UGANDA<br>**If applicable, name of local government involved:** |
| **2.** | **Agency responsible:** Uganda National Bureau of Standards |
| **3.** | **Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable):** Mayonnaise |
| **4.** | **Regions or countries likely to be affected, to the extent relevant or practicable:**<br>**[X] All trading partners**<br>**[ ] Specific regions or countries:** |
| **5.** | **Title of the notified document:** DUS 51:2020, Mayonnaise - Specification, Second Edition. **Language(s):** English. **Number of pages:** 20<br>https://members.wto.org/crnattachments/2020/SPS/UGA/20_6977_00_e.pdf |
| **6.** | **Description of content:** This Draft Uganda standard specifies the requirements, sampling and methods of test, for mayonnaise intended for human consumption. |
| **7.** | **Objective and rationale: [X] food safety, [ ] animal health, [ ] plant protection, [ ] protect humans from animal/plant pest or disease, [ ] protect territory from other damage from pests.** |
| **8.** | **Is there a relevant international standard? If so, identify the standard:**<br>**[ ] Codex Alimentarius Commission *(e.g. title or serial number of Codex standard or related text)*:**<br>**[ ] World Organization for Animal Health (OIE) *(e.g. Terrestrial or Aquatic Animal Health Code, chapter number)*:**<br>**[ ] International Plant Protection Convention *(e.g. ISPM number)*:**<br>**[X] None**<br>**Does this proposed regulation conform to the relevant international standard?**<br>**[ ] Yes [ ] No**<br>**If no, describe, whenever possible, how and why it deviates from the international standard:** |
| **9.** | **Other relevant documents and language(s) in which these are available:**<br>– Draft Rwanda Standard DRS 370: 2017, Mayonnaise - Specification;<br>– Draft Kenya Standard DKS 551: 2012, Emulsified Sauces- Specification; |

- The Effect of Emulsion Intensity on Selected Sensory and Instrumental Texture Properties of Full-Fat Mayonnaise-Viktoria Olsson, Andreas Håkansson, Jeanette Purhagen, and Karin Wendin;
- Chemical Engineering Transactions vol. 32, 2013 Phase Inversion Emulsification Valentina Preziosi, Antonio Perazzo, Sergio Caserta*, Giovanna Tomaiuolo, Stefano Guido;
- Proposed Draft Revised Regional Standard for Mayonnaise CL 2000/17-EURO June 2000 Codex Alimentarius Commission;
- Master thesis Mayonnaise Quality and Catastrophic Phase Inversion Lund University Department of Food Technology Engineering and Nutrition Ebba Widerström & Rebecca Öhman 2017 Supervisors: Fredrik Innings, Dragana Arlov and Björn Bergenståhl Examiner: Marilyn Rayner;
- Effect of Naturally Contaminated Feed with Aflatoxins on Performance of Laying Hens and the Carryover of Aflatoxin B Residues in Table Eggs- Salwa A. Aly and W. Anwer Departmentof Food Hygiene, Department of Veterinary Hygiene and Management, Faculty of Veterinary Medicine, Cairo University, Cairo, Egypt;
- AOAC 942.17, Arsenic in foods Molybdenum blue method;
- AOAC 990.05, Copper, iron, and nickel in edible oils and fats. Graphite furnace atomic absorption spectrophotometric method;
- AOAC 994.02, Determination of Lead (Pb) in Edible Oils and Fats by Graphite Furnace atomic absorption spectrometer-AAS;
- AOAC 998.09 , Salmonella in Foods; Colorimetric Polyclonal Enzyme Immunoassay Screening Method with Rappaport-Vassiliadis (R10) Broth and/or Tetrathionate Broth 3Mä TECRAä Sal mo nella Visual Immunoassay (VIA);
- AOAC 999.11, Determination of lead, cadmium, copper, iron and zinc in foods. Atomic absorption spectrophotometry after dry ashing;
- US CAC/RCP 15, Code of hygienic practice for eggs and egg products;
- US CAC/GL 50, General guidelines on sampling;
- US 28 EAS 39, Code of practice for Hygiene in the Food and Drink Manufacturing Industry;
- US EAS 12, Potable water - Specification;
- US EAS 16, Plantation (mill) white sugar - Specification;
- US EAS 35, Fortified food grade salt - Specification;
- US EAS 38, Labelling of pre-packaged foods - General requirements;
- US EAS 123, Distilled water - Specification (2nd Edition);
- US EAS 147-1, Vinegar - Specification Part 1: Vinegar from natural sources;
- US EAS 147-2, Vinegar - Specification Part 2: Vinegar from artificial sources;
- US EAS 803, Nutrition labelling - Requirements;
- US EAS 804, Claims on food - Requirements;
- US EAS 805, Use of nutrition and health claims - Requirements;
- US ISO 660, Animal and vegetable fats and oils - Determination of acid value and acidity;
- US ISO 661, Animal and vegetable fats and oils - Preparation of test sample;
- US ISO 663, Animal and vegetable fats and oils - Determination of insoluble impurities content;
- US ISO 676, Spices and condiments - Botanical nomenclature;
- US ISO 948, Spices and condiments - sampling;
- US ISO 1842, Fruit and vegetable products - Determination of pH;
- US 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;
- US ISO 5555, Animal and vegetable fats and oils -Sampling;
- US IS0 6888-1, Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) -- Part 1: Technique using Baird Parker agar medium;
- US ISO 7251, Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of presumptive Escherichia coli - Most probable number technique;
- US ISO 11290-1, Microbiology of the food chain - Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. - Part 1: Detection method;

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| | – US 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;<br>– US ISO 21527-1, Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of yeasts and moulds -- Part 1: Colony count technique in products with water activity greater than 0.95;<br>– ISO 6658, Sensory analysis - Methodology - General guidance;<br>– ISO 11035, Sensory analysis - Methodology - Texture profile;<br>– US 45, General Standard for Food Additives;<br>– US 168, Edible oils and fats - Specification;<br>– US 738, General Standard for Contaminants and Toxins in Food and Feed;<br>– US 1659, Materials in contact with food - Requirements for packaging materials;<br>– Uganda Gazette. (available in English) |
| **10.** | **Proposed date of adoption *(dd/mm/yy)*:** February 2021.<br><br>**Proposed date of publication *(dd/mm/yy)*:** To be determined. |
| **11.** | **Proposed date of entry into force: [ ] Six months from date of publication, and/or *(dd/mm/yy)*:** Upon declaration as mandatory by the Minister for Trade, Industry and Cooperatives.<br><br>**[X] Trade facilitating measure** |
| **12.** | **Final date for comments: [X] Sixty days from the date of circulation of the notification and/or *(dd/mm/yy)*:** 12 January 2021<br><br>**Agency or authority designated to handle comments: [ ] National Notification Authority, [ ] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:**<br><br>Uganda National Bureau of Standards<br>Plot 2-12 ByPass Link, Bweyogerere Industrial and Business Park<br>P.O. Box 6329<br>Kampala, Uganda<br>Tel: +(256) 417 333 250/1/2<br>Fax: +(256) 414 286 123<br>E-mail: info@unbs.go.ug<br>Website: https://www.unbs.go.ug |
| **13.** | **Text(s) available from: [ ] National Notification Authority, [ ] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:**<br><br>Uganda National Bureau of Standards<br>Plot 2-12 ByPass Link, Bweyogerere Industrial and Business Park<br>P.O. Box 6329<br>Kampala, Uganda<br>Tel: +(256) 417 333 250/1/2<br>Fax: +(256) 414 286 123<br>E-mail: info@unbs.go.ug<br>Website: https://www.unbs.go.ug |