



14 August 2018

(18-5143)

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Committee on Sanitary and Phytosanitary Measures

Original: English

NOTIFICATION

1. Notifying Member: <u>UGANDA</u> 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): Sausages
4. Regions or countries likely to be affected, to the extent relevant or practicable: <input checked="" type="checkbox"/> All trading partners <input type="checkbox"/> Specific regions or countries:
5. Title of the notified document: DUS 1866:2018, Edible natural casings - Sausages - Specification, First Edition. Language(s): English. Number of pages: 18 https://unbs.go.ug/alerts.php?src=dsp https://members.wto.org/crnattachments/2018/SPS/UGA/18_4398_00_e.pdf
6. Description of content: This Draft Uganda Standard specifies the recommendations, requirements, test and sampling methods for edible natural casings used in sausage production fit for the food industries and human consumption.
7. Objective and rationale: <input checked="" type="checkbox"/> food safety, <input type="checkbox"/> animal health, <input type="checkbox"/> plant protection, <input type="checkbox"/> protect humans from animal/plant pest or disease, <input type="checkbox"/> protect territory from other damage from pests.
8. Is there a relevant international standard? If so, identify the standard: <input type="checkbox"/> Codex Alimentarius Commission (e.g. title or serial number of Codex standard or related text): <input type="checkbox"/> World Organization for Animal Health (OIE) (e.g. Terrestrial or Aquatic Animal Health Code, chapter number): <input type="checkbox"/> International Plant Protection Convention (e.g. ISPM number): <input checked="" type="checkbox"/> None Does this proposed regulation conform to the relevant international standard? <input type="checkbox"/> Yes <input type="checkbox"/> No If no, describe, whenever possible, how and why it deviates from the international standard:

<p>9. Other relevant documents and language(s) in which these are available:</p> <ul style="list-style-type: none"> - Uganda Gazette; - US 779, Requirements for the transportation of meat and meat products; - US 737, Hygienic requirements for the production of packaged meat products (processed or manufactured); - US CAC/GL 50, General guidelines on sampling; - US CAC/RCP 58, Code of hygiene practice for meat; - US EAS 38, Labelling of prepackaged foods - Specification; - US 45, General standards for food additives; - US 1659, Materials in Contact with Food - Requirements for Packaging materials; - US ISO 6579, Microbiology of food and animal feeds - Horizontal method for detection, enumeration and serotyping of Salmonella, Enumeration by a miniaturized most probable number technique; - US ISO 6888-1, Microbiology of food and animal feeds - Horizontal method for enumeration of Coagulase- positive staphylococci. (Staphylococcus aureus and other species), Detection and MPN technique for low numbers; - US ISO 7251, Microbiology of food and animal feeds - Horizontal method for detection, enumeration of presumptive <i>Escherichia coli</i> - Most probable number technique; - 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; - US 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; - US ISO 4832, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of coliforms - Colony-count technique; - US 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; - US ISO 4833-2, Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 2: Colony count at 30°C by the surface plating technique; - US EAS 12, Potable water - Specification; - US EAS 35, Fortified food grade salt - Specification; - Indian Standard- animal casing-grades and specification (1981) Second revision; - Jay B. Wenther - Basics of casing, International Natural sausage casing Association, Washington DC 20005; - Joseph Sebranek (PH.D), Natural Vs artificial casings, (2010), evaluating which is best for your products.
<p>10. Proposed date of adoption (dd/mm/yy): December 2018 Proposed date of publication (dd/mm/yy): To be determined.</p>
<p>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 [X] Trade facilitating measure</p>
<p>12. Final date for comments: [X] Sixty days from the date of circulation of the notification and/or (dd/mm/yy): 13 October 2018 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:</p> <p>Uganda National Bureau of Standards Plot 2-12 ByPass Link, Bweyogerere Industrial and Business Park P.O. Box 6329 Kampala Uganda Tel: +(256) 417 333 250/1/2 Fax: +(256) 414 286 123 E-mail: info@unbs.go.ug Website: http://www.unbs.go.ug/</p>

13. Text(s) available from: [] National Notification Authority, [] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:

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