

19 December 2018

Original: English

(18-8048) Page: 1/3

## **Committee on Sanitary and Phytosanitary Measures**

## **NOTIFICATION**

1.	Notifying Member: <u>UGANDA</u> If applicable, name of local government involved:
	Tr applicable, fiame 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): Dried meat
4.	Regions or countries likely to be affected, to the extent relevant or practicable:
	[X] All trading partners
	[ ] Specific regions or countries:
5.	<b>Title of the notified document:</b> DUS 1930: 2018, Dried meat - Specification, First Edition. <b>Language(s):</b> English. <b>Number of pages:</b> 12
	https://members.wto.org/crnattachments/2018/SPS/UGA/18 6472 00 e.pdf
6.	<b>Description of content:</b> This Draft Uganda Standard specifies the requirements, methods of test and sampling for dried meat.
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:
	[ ] Codex Alimentarius Commission (e.g. title or serial number of Codex standard or related text):
	[] World Organization for Animal Health (OIE) (e.g. Terrestrial or Aquatic Animal Health Code, chapter number):
	[ ] International Plant Protection Convention (e.g. ISPM number):
	[X] None
	Does this proposed regulation conform to the relevant international standard?
	[]Yes []No
	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:
	<ul> <li>US 45, General standard for food additives (6<sup>th</sup> Edition)</li> <li>US 168, Edible oils and fats - Specification (2<sup>nd</sup> Edition)</li> <li>US 737, Production of packaged meat products (processed) - Hygienic requirements</li> <li>US 734, Design and operation of abattoirs and slaughterhouses - Requirements</li> </ul>

- US 738, General standard for contaminants and toxins in food and feed (5<sup>th</sup> Edition)
- US CAC/MRL 2, Maximum Residue Limits (MRLs) and Risk Management Recommendations (RMRs) for residues of veterinary drugs in foods
- US CAC/RCP 42 (Revised in 2014), Code of hygienic practice for spices and dried aromatic herbs (Second edition)
- US CAC/GL 50, General guidelines on sampling
- US CAC/RCP 58, Codex code of hygienic practice for meat
- US EAS 35, Fortified food grade salt Specification
- US EAS 38, Labelling of pre-packaged foods General requirements
- US ISO 936, Meat and meat products Determination of total ash
- ISO 937, Meat and meat products: Determination of nitrogen content
- US ISO 1442, Meat and meat products Determination of moisture content (Reference method)
- ISO 1443, Meat and meat products, Determination of total fat content
- 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 Escherichia coli - Most probable number technique,
- US ISO 11290-2, Microbiology of food and animal feeding stuffs Horizontal method for the detection and enumeration of Listeria monocytogenes - Part 2: Enumeration method
- 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
- KS 2723:2016, Dried meat Specification
- Polymerase Chain Reaction (PCR) test and Enzyme Linked Immuno Sorbent Assay (ELISA) methods
- AOAC Official Method 971.21 Mercury in Food Flameless Atomic Absorption Spectrophotometric Method First Action 1971 Final Action 1976
- Uganda Gazette
- 10. Proposed date of adoption (dd/mm/yy): March 2019

**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.

## [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): 17 February 2019

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:

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## 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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