

7 March 2019

Original: English

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Committee on Sanitary and Phytosanitary Measures

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): Meat sausages
4.	Regions or countries likely to be affected, to the extent relevant or practicable:
	[X] All trading partners
	[] Specific regions or countries:
5.	Title of the notified document: DUS DEAS 954:2019, Meat sausages - Specification, First Edition. Language(s): English. Number of pages: 17
	https://members.wto.org/crnattachments/2019/SPS/UGA/19 1355 00 e.pdf
6.	Description of content: This Draft Uganda Standard specifies requirements and methods of sampling and testing for sausages made from beef, lamb/mutton, goat meat, camel meat, pork and poultry 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:
	[] 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:
	 AOAC 2011.04, Protein in Raw and Processed Meats - Automated Dye-Binding Method CAC/GL 50, General guidelines on sampling EAS 38, Labelling of pre-packaged foods - Specification

- EAS 39, Hygiene in the food and drink manufacturing industry Code of practice
- Codex Stan 192, General standard for food additives
- EAS 12, Potable water Specification
- CD/U/737/2012, Hygienic requirements for the production of packaged meat products (processed or manufactured)
- CAC/RCP 58-2005, Code of hygienic practice for meat
- Codex Stan 193, General standard for contaminants and toxins in food and feed
- ISO 936, Meat and meat products Determination of total ash
- ISO 5961, Water quality Determination of cadmium by atomic absorption spectrometry
- ISO 6633, Fruits, vegetables and derived products Determination of lead content -Flameless atomic absorption spectrometric method
- ISO 6637, Fruits, vegetables and derived products Determination of mercury content
 Flameless atomic absorption method
- ISO 1442, Meat and meat products Determination of moisture content (Reference method)
- ISO 1443, Meat and meat products Determination of total fat content
- ISO 4833, Microbiology of foods and animal feeding stuffs Horizontal method for the enumeration of microorganisms - Part 2: Colony count technique at 30 °C
- ISO 10272-1, Microbiology of the food chain Horizontal method for detection and enumeration of Campylobacter spp. - Part 1: Detection method
- 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
- 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
- ISO 17604, Microbiology of the food chain Carcass sampling for microbiological analysis
- ISO 6579, Microbiology of food and animal feeding stuffs Horizontal method for the detection of Salmonella spp.
- ISO 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
- ISO 7251, Microbiology of food and animal feeding stuffs Horizontal method for the detection and enumeration of presumptive Escherichia coli - Most probable number technique
- ISO 7937, Microbiology of food and animal feeding stuffs Horizontal method for the enumeration of Clostridium perfringens - Colony count technique
- ISO 11290, Microbiology of the food chain Horizontal method for the detection and enumeration of Listeria monocytogenes and of *Listeria* spp.
- ISO 17294-2, Water quality Application of inductively coupled plasma mass spectrometry (ICP-MS) - Part 2: Determination of selected elements including uranium isotopes
- Uganda Gazette
- 10. Proposed date of adoption (dd/mm/yy): June 2020

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): 6 May 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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