



10 September 2019

(19-5786)

Page: 1/3

Committee on Sanitary and Phytosanitary Measures

Original: English

NOTIFICATION

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| 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): Food seasoning mixtures |
| 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 2149:2019, Food Seasoning Mixtures - Specification, First Edition. Language(s): English. Number of pages: 12 https://members.wto.org/crnattachments/2019/SPS/UGA/19_4967_00_e.pdf |
| 6. Description of content: This Draft Uganda Standard specifies the requirements and sampling and test methods for food seasoning mixtures. This standard does not cover dehydrated soups, broths, curry powders, masalas and/or spices and herb mixtures. Note: This Draft Uganda Standard was also notified to the TBT Committee. |
| 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: |

9. Other relevant documents and language(s) in which these are available:

- US EAS 1, Wheat flour - Specification
- US CODEX STAN 193, Codex general standard for contaminants and toxins in foods
- US EAS 5, Refined white sugar - Specification
- US EAS 35, Edible salts - Specification
- US EAS 38, Labelling of pre-packaged foods - General requirements
- US EAS 39, Hygiene in the food and drink manufacturing industry - Code of practice
- US EAS 749, Brown sugars - Specification
- US EAS 321, Edible fats and oils (General) - Specification
- US ISO 927, Spices and Condiments - Determination of extraneous matter and foreign matter content
- US ISO 928, Spices and condiments - Determination of total ash
- US ISO 930, Spices and condiments - Determination of acid-insoluble ash
- US ISO 948, Spices and condiments - Sampling
- US ISO 4832, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of coliforms - Colony-count technique
- US 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
- 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
- US CODEX STAN 192, General standard for food additives
- ISO 6579, Microbiology of food and animal feeding stuffs - Horizontal method for the detection of Salmonella spp
- US ISO 7521, Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of presumptive Escherichia coli -- Most probable number technique
- US ISO 7937, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of Clostridium perfringens -- Colony-count technique
- US ISO 7954, Microbiology - General guidance for enumeration of yeasts and moulds - Colony count technique at 25 degrees C
- ISO 939, Spices and condiments -- determination of moisture content -- entrainment method
- KS 1095:2016, Food seasoning mixtures - Specification
- Uganda Gazette

10. Proposed date of adoption (dd/mm/yy): December 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): 9 November 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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