NOTIFICATION

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| **1.** | **Notifying Member:** UGANDA**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):** Other (HS code: 210690); Beverages (ICS code: 67.160) |
| **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 2037: 2022, Kombucha — Specification, second edition.**Language(s):** English. **Number of pages:** 13[https://members.wto.org/crnattachments/2022/SPS/UGA/22\_7722\_00\_e.pdf](https://members.wto.org/crnattachments/2022/SPS/UGA/22_7722_00_e.pdf%22%20%5Ct%20%22_blank) |
| **6.** | **Description of content:** This Draft Uganda Standard specifies requirements, sampling and test methods for Kombucha.Note: This Draft Uganda Standard was also notified to the TBT Committee. |
| **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:** * US CAC/GL 50, General guidelines on sampling
* US EAS 12, Potable water — Specification
* US EAS 38, Labelling of pre-packaged foods — General requirements
* US EAS 104, Alcoholic beverages — Methods of sampling and test
* US EAS 803, Nutrition labelling — Requirements
* US EAS 805, Use of nutrition and health claims — Requirements
* US ISO 750, Fruit and vegetable products – Determination of titratable acidity
* US ISO 1842, Fruit and vegetable products — Determination of pH
* US ISO 6633, Fruit and vegetables products — Determination of lead content — Flameless atomic absorption spectrometric method
* US ISO 6634, Fruit, vegetables and derived products — Determination of arsenic content — Silver diethyldithiocarbamate spectrophotometric method
* US ISO 6637, Fruits, vegetables and derived products — Determination of mercury content — Flameless atomic absorption method
* US ISO 6561-2, Fruits, vegetables and derived products — Determination of cadmium content — Part 2: Method using flame atomic absorption spectrometry
* US 28, Code of practice for hygiene in the food and drink manufacturing industry
* US 45, General standard for food additives
* US 1659, Materials in contact with food — Requirements for packaging materials
* 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 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 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 6579–1, Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of *Salmonella* spp.
* US 872:2011, Fermented (non-alcoholic) cereal beverages — Specification.
* WHO, Alcohol labelling
* Kombucha Brewing Under the Food and Drug Administration Model Food Code: Risk Analysis and Processing Guidance – Special report
* Kombucha Code of Practice, Kombucha Brewers International Code of Practice, Version 2.2
* Uganda Gazette

(available in English) |
| **10.** | **Proposed date of adoption *(dd/mm/yy)*:** To be determined.**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)*:** To be determined.**[****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)*:** 10 January 2023**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:** Uganda National Bureau of StandardsPlot 2-12 ByPass Link, Bweyogerere Industrial and Business ParkP.O. Box 6329Kampala, UgandaTel: +(256) 4 1733 3250/1/2Fax: +(256) 4 1428 6123E-mail: info@unbs.go.ugWebsite: <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:** Uganda National Bureau of StandardsPlot 2-12 ByPass Link, Bweyogerere Industrial and Business ParkP.O. Box 6329Kampala, UgandaTel: +(256) 4 1733 3250/1/2Fax: +(256) 4 1428 6123E-mail: info@unbs.go.ugWebsite: <https://www.unbs.go.ug> |