NOTIFICATION

|  |  |
| --- | --- |
| **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):** 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.** | **Title of the notified document:** DUS 1930: 2018, Dried meat - Specification, First Edition. **Language(s):** English. **Number of pages:** 12<https://members.wto.org/crnattachments/2018/SPS/UGA/18_6472_00_e.pdf> |
| **6.** | **Description of content:** 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:** * US 45, General standard for food additives (6th Edition)
* US 168, Edible oils and fats - Specification (2nd Edition)
* US 737, Production of packaged meat products (processed) - Hygienic requirements
* US 734, Design and operation of abattoirs and slaughterhouses - Requirements
* US 738, General standard for contaminants and toxins in food and feed (5th 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:** Uganda National Bureau of StandardsPlot 2-12 ByPass Link, Bweyogerere Industrial and Business ParkP.O. Box 6329KampalaUgandaTel: +(256) 4 1733 3250/1/2Fax: +(256) 4 1428 6123E-mail: info@unbs.go.ugWebsite: <http://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 6329KampalaUgandaTel: +(256) 4 1733 3250/1/2Fax: +(256) 4 1428 6123E-mail: info@unbs.go.ugWebsite: <http://www.unbs.go.ug> |