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):** Food seasoning mixtures |
| **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 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: [****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 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 afflatoxin 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
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| **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:** 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: <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 6329Kampala, UgandaTel: +(256) 4 1733 3250/1/2Fax: +(256) 4 1428 6123E-mail: info@unbs.go.ugWebsite: <http://www.unbs.go.ug> |