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):** 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 1866:2018, Edible natural casings - Sausages - Specification, First Edition. **Language(s):** English. **Number of pages:** 18<https://unbs.go.ug/alerts.php?src=dsp><https://members.wto.org/crnattachments/2018/SPS/UGA/18_4398_00_e.pdf> |
| **6.** | **Description of content:** This Draft Uganda Standard specifies the recommendations, requirements, test and sampling methods for edible natural casings used in sausage production fit for the food industries and 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:** - Uganda Gazette;- US 779, Requirements for the transportation of meat and meat products;- US 737, Hygienic requirements for the production of packaged meat products (processed or manufactured;- US CAC/GL 50, General guidelines on sampling;- US CAC/RCP 58, Code of hygiene practice for meat;- US EAS 38, Labelling of prepackaged foods - Specification;- US 45, General standards for food additives;- US 1659, Materials in Contact with Food - Requirements for Packaging materials;- 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 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 21527-2, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeasts and moulds - Part 2: Colony count technique in products with water activity less than or equal to 0.95;- US ISO 4832, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of coliforms - Colony-count technique;- US 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;- US ISO 4833-2, Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 2: Colony count at 30°C by the surface plating technique;- US EAS 12, Potable water - Specification;- US EAS 35, Fortified food grade salt - Specification;- Indian Standard- animal casing-grades and specification (1981) Second revision;- Jay B. Wenther - Basics of casing, International Natural sausage casing Association, Washington DC 20005;- Joseph Sebranek (PH.D), Natural Vs artificial casings, (2010), evaluating which is best for your products.  |
| **10.** | **Proposed date of adoption *(dd/mm/yy)*:** December 2018**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)*:** 13 October 2018**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) 417 333 250/1/2Fax: +(256) 414 286 123E-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) 417 333 250/1/2Fax: +(256) 414 286 123E-mail: info@unbs.go.ugWebsite: <http://www.unbs.go.ug/> |