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):** Insects, fit for human consumption (HS code(s): 041010); Other standards related to farming and forestry (ICS code(s): 65.020.99) |
| **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 DARS 1296:2024, Edible insects — Guideline on safety of foods based on edible insects, First edition. **Language(s):** English. **Number of pages:** 32  <https://members.wto.org/crnattachments/2024/SPS/UGA/24_06615_00_e.pdf> |
| **6.** | **Description of content:** This Draft Uganda Standard addresses food safety requirements for foods based on edible insects and their products.  Note: This Draft Uganda Standard was also notified to the TBT Committee. |
| **7.** | **Objective and rationale: [X] food safety, [X] animal health, [ ] plant protection, [X] 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:**   1. ARS 53, General principles of food hygiene— Code of practice 2. ARS 56, Pre-packaged foods — Labelling 3. CODEX STAN 193, Codex general standard for contaminants and toxins in food and feed 4. ISO 22000, Food safety management systems— Requirements for any organization in the food chain 5. van Huis, A. (2016) Edible Insects are the Future? Proceedings of the Nutrition Society, 75, 294–305. <https://doi.org/10.1017/S0029665116000069> 6. Jongema, Y. (2017Apr) List of Edible Insects of the World [Internet]. Wageningen University & Research (WUR), Wageningen, The Netherlands. p. 1–100. 7. González-Escobar, J.L., Grajales-Lagunes, A., Smoliński, A., Chagolla-López, A., De Léon- Rodríguez, A. and Barba de la Rosa, A.P. (2018) Microbiota of Edible *Liometopum apiculatum* Ant Larvae Reveals Potential Functions Related to Their Nutritional Value. Food Research International, 109, 497–505.   <https://doi.org/10.1016/j.foodres.2018.04.049>   1. Okyere, A.A. (2023) Food Safety Management of Insect-Based Foods. In: Andersen V, Lelieveld H, and Motarjemi Y, editors. Food Safety Management: A Practical Guide for the Food Industry, 2nd Edition. Academic Press/ Elsevier Inc., London, United Kingdom; San Diego, CA, USA. p. 223–33. <https://doi.org/10.1016/B978-0-12-820013-1.00036-X> 2. EFSA. (2015) Risk Profile Related to Production and Consumption of Insects as Food and Feed. EFSA Journal, 13, 4257(1-60). <https://doi.org/10.2903/j.efsa.2015.4257> 3. van Huis, A. (2013) Edible Insects: Future Prospects for Food and Feed Security [Internet]. Food and Agriculture Organization of the United Nations (FAO), Rome, Italy. 4. Eilenberg, J., Vlak,J., Nielsen-Leroux, C., Cappellozza, S. and Jensen, A.B. (2015) Diseases in Insects Produced for Food and Feed. Journal of Insects as Food and Feed, 1, 87–102. <https://doi.org/10.3920/JIFF2014.0022> 5. Cappellozza, S., Saviane, A., Tettamanti, G., Squadrin, M., Vendramin, E., Paolucci, P. et al. (2011) Identification of *Enterococcus mundtiias* a pathogenic agent involved in the "flacherie" disease in *Bombyx mori* L. larvae reared on artificial diet. Journal of Invertebrate Pathology, 106, 386–93. <https://doi.org/10.1016/j.jip.2010.12.007> 6. Hirose, E., Panizzi, A.R. and Cattelan, A.J. (2006) Potential use of antibiotic to improve performance of laboratory-reared *Nezara viridula* (L.) (Heteroptera: Pentatomidae). Neotropical Entomology, Sociedade Entomológica do Brasil. 35, 279–81. <https://doi.org/10.1590/S1519-> 566X2006000200022 7. Brinker, P., Fontaine, M.C., Beukeboom, L.W. and Salles,J.F. (2019) Host, Symbionts, and the Microbiome: The Missing Tripartite Interaction. Trends in Microbiology, Elsevier. 27, 480–8. <https://doi.org/10.1016/j.tim.2019.02.002> 8. 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(2015) Nutritional and Microbial Quality of Dried Larva of *Cirina forda*. International Journal of Nutrition and Food Sciences, Science Publishing Group. 3, 602–6. <https://doi.org/10.11648/j.ijnfs.20140306.28> 2. Braide, W., Oranusi, S., Iyen, I., Oguoma, O., Akobondu, C. and Nwaoguikpe, R. (2010) Microbiological quality of an edible caterpillar of an emperor moth, *Bunaea alcinoe*. Journal of Ecology and the Natural Environment, 3, 176–80. 3. Grabowski, N.T. and Klein, G. (2017) Microbiology of Cooked and Dried Edible Mediterranean Field Crickets (*Gryllus bimaculatus*) and Superworms (*Zophobas atratus*)Submitted to Four Different Heating Treatments. Food Science and Technology International, SAGE Publications Ltd STM. 23, 17–23.   <https://doi.org/10.1177/1082013216652994>   1. Wynants, E., Crauwels, S., Verreth, C., Gianotten, N., Lievens, B., Claes, J. et al. (2018) Microbial dynamics during production of lesser meal worms (*Alphitobius diaperinus*) for human consumption at industrial scale. Food Microbiology, 70, 181–91. <https://doi.org/10.1016/j.fm.2017.09.012> 2. Imathiu, S. (2020) Benefits and Food Safety Concerns Associated with Consumption of Edible Insects. NFS Journal, 18, 1–11. <https://doi.org/10.1016/j.nfs.2019.11.002> 3. Brown, W.V., Doyen,J.T., Moore, B.P. and Lawrence, J.F. (1992) Chemical Composition and Taxonomic Significance of Defensive Secretions of Some Australian Tenebrionidae (coleoptera). Australian Journal of Entomology, 31, 79–89.   https://doi.org/10.1111/j.1440- 6055.1992.tb00461.x   1. Charlton, A.J., Dickinson, M., Wakefield, M., Fitches, E., Kenis, M., Han, R. et al. (2015) Exploring the chemical safety of fly larvae as a source of protein for animal feed. Journal of Insects as Food and Feed, 1, 7–16.   <https://doi.org/10.3920/JIFF2014.0020>   1. Lindqvist, L. 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(2020) Phytochemical and anti-nutrient composite from selected marginalized Zimbabwean edible insects and vegetables. Journal of Agriculture and Food Research, 2, 100027.   <https://doi.org/10.1016/j.jafr.2020.100027>   1. Alamu, O., Amao, A., Nwokedi, C., Oke, A. and Lawal,I. (2013) Diversity and nutritional status of edible insects in Nigeria: A review. International Journal of Biodiversity and Conservation, 5, 215–22. <https://doi.org/10.5897/IJBC12.121> 2. Ganguly, A., Chakravorty, R., Das, M., Gupta, M., Mandal, D.K., Haldar, P. et al. (2013) A preliminary study on the estimation of nutrients and anti-nutrients in *Oedaleus abruptus* (Thunberg) (Orthoptera: Acrididae). International Journal of Nutrition and Metabolism, Academic Journals. 5, 50–6.   <https://doi.org/10.5897/IJNAM12.022>   1. Omotoso, O.T. and Adesola,A.A. (2018) Comparative studies of the nutritional composition of some insect orders. International Journal of Entomology and Nematology Research, 2, 1–9. 2. 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| **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)*:** 8 December 2024  **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 Standards  Plot 2-12 ByPass Link, Bweyogerere Industrial and Business Park  P.O. Box 6329  Kampala, Uganda  Tel: +(256) 4 1733 3250/1/2  Fax: +(256) 4 1428 6123  E-mail: [info@unbs.go.ug](mailto:info@unbs.go.ug)  Website: <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 Standards  Plot 2-12 ByPass Link, Bweyogerere Industrial and Business Park  P.O. Box 6329  Kampala, Uganda  Tel: +(256) 4 1733 3250/1/2  Fax: +(256) 4 1428 6123  E-mail: [info@unbs.go.ug](mailto:info@unbs.go.ug)  Website: <https://www.unbs.go.ug> |