NOTIFICATION

The following notification is being circulated in accordance with Article 10.6

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| **1.** | **Notifying Member:** Uganda **If applicable, name of local government involved (Article 3.2 and 7.2):**  |
| **2.** | **Agency responsible:** Uganda National Bureau of Standards**Name and address (including telephone and fax numbers, email and website addresses, if available) of agency or authority designated to handle comments regarding the notification shall be indicated if different from above:**  |
| **3.** | **Notified under Article 2.9.2 [****X ], 2.10.1 [****], 5.6.2 [****], 5.7.1 [****], other:** |
| **4.** | **Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable):** Butter and other fats and oils derived from milk; dairy spreads. (HS 0405). Butter (ICS 67.100.20). |
| **5.** | **Title, number of pages and language(s) of the notified document:** DUS DEAS 22: 2018, Butter — Specification, 2nd Edition. (13 page(s), in English)   |
| **6.** | **Description of content:** This Draft Uganda Standard specifies requirements, sampling and test methods for butter intended for human consumption or for further processing. |
| **7.** | **Objective and rationale, including the nature of urgent problems where applicable:** Consumer information, labelling; Prevention of deceptive practices and consumer protection; Protection of human health or safety; Quality requirements; Harmonization; Reducing trade barriers and facilitating trade |
| **8.** | **Relevant documents:** 1. US EAS 22, Butter — Specification
2. AOAC 999.10, Official method for lead, cadmium, zinc, copper, and iron in foods Atomic absorption Spectrophotometry after microwave Digestion
3. CAC/RCP 1, Code of practice — General principle for food hygiene
4. CAC/RCP 57, Code of hygienic practice for milk and milk products
5. CODEX STAN 192, Codex general standard for food additives
6. EAS 35, Fortified food grade Salt — Specification
7. EAS 38, Labelling of pre- packaged foods — General requirements
8. EAS 803, Nutrition labelling — Requirements
9. ISO 660, Animal and vegetable fats and oils — Determination of acid value and acidity
10. ISO 707, Milk and milk products — Guidance on sampling
11. ISO 1740, Milkfat products and butter — Determination of fat acidity (Reference method)
12. ISO 2446, Milk — Determination of fat content
13. ISO 3727-1, Butter — Determination of moisture, non-fat solids and fat contents — Part 1: Determination of moisture content (Reference method)
14. ISO 3727-2, Butter — Determination of moisture, non-fat solids and fat contents — Part 2: Determination of non-fat solids content (Reference method)
15. ISO 3727-3, Butter — Determination of moisture, non-fat solids and fat contents — Part 3: Calculation of fat content
16. ISO 3961, Animal and vegetable fats and oils — Determination of iodine value
17. ISO 4832, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony count technique
18. ISO 4833-1, Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 degrees C by the pour plate technique
19. ISO 5764, Milk — determination of freezing point — Thermistor cryoscope method (Reference method)
20. ISO 6320, Animal and vegetable fats and oils — Determination of refractive index
21. ISO 6579-1, Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp
22. ISO 6611, Milk and milk products — Enumeration of colony-forming units of yeasts and/or moulds — Colony-count technique at 25 degrees C
23. ISO 6888-3, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 3: Detection and MPN technique for low numbers
24. ISO 7238, Butter — Determination of pH of the serum — Potentiometric method
25. ISO 8968-4, Milk and milk products — Determination of nitrogen content — Part 4: Determination of protein and non-protein nitrogen content and true protein content calculation (Reference method)
26. ISO 11866-1, Milk and milk products — Enumeration of presumptive Escherichia coli — Part 1: Most probable number technique using 4-methylumbelliferyl-beta-D-glucuronide (MUG)
27. ISO 14501, Milk and milk powder — Determination of aflatoxin M1 content — Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography
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| **9.** | **Proposed date of adoption:** December 2018.**Proposed date of entry into force:** Upon declaration as mandatory by the Minister for Trade, Industry and Cooperatives. |
| **10.** | **Final date for comments:** 60 days from notification |
| **11.** | **Texts available from: National enquiry point [****X] or address, telephone and fax numbers and email and website addresses, if available, of other body:** <https://members.wto.org/crnattachments/2018/TBT/UGA/18_2830_00_e.pdf> |