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):** Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen. (HS 0206), Meat and edible offal, of the poultry of heading 01.05, fresh, chilled or frozen. (HS 0207). Meat and meat products (ICS 67.120.10). |
| **5.** | **Title, number of pages and language(s) of the notified document:** DUS 2027:2018, Edible offal - Specification, First Edition. (14 page(s), in English) |
| **6.** | **Description of content:** This Draft Uganda standard specifies the requirements, method of analysis and sampling for edible offal for human consumption from the cattle, buffalo, sheep, goats, deer, horses, pigs, ratites, camelids and poultry. |
| **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 |
| **8.** | **Relevant documents:**   1. KS 2762: 2017, Offal - Specification 2. UNECE Standard for edible meat co-products, 2008 edition 3. US 45, General standard for food additives 4. US 734, Design and operation of abattoirs and slaughterhouses - Requirements 5. US 738, General standard for contaminants and toxins in food and feed (5th Edition) 6. US 1659, Materials in contact with food - Requirements for packaging materials 7. US CAC/GL 50, General guidelines on sampling 8. US CAC/RCP 58, Code of hygienic practice for meat 9. US EAS 12, Potable water - Specification 10. US EAS 38, Labelling of pre-packaged foods - General requirements 11. 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 12. US ISO 6579-1, Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 1: Detection of Salmonella spp 13. 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 14. US ISO 7251, Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of presumptive Escherichia coli - Most probable number technique 15. US ISO 7937, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of Clostridium perfringens - Colony count technique 16. US ISO 11290-1, Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of Listeria monocytogenes - Part 1: Detection method |
| **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_5204_00_e.pdf> |