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 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>  **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):** Soups, Broths; Soups and broths and preparations therefor (HS 210410); Food products in general (ICS 67.040) |
| **5.** | **Title, number of pages and language(s) of the notified document:** DUS 2238:2019, Soups and broths — Specification, First Edition (18 page(s), in English) |
| **6.** | **Description of content:** This Draft Uganda Standard specifies requirements, sampling and test methods for soups and broths intended for human consumption and catering purpose |
| **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. AOAC Official Method 999.11, Lead, Cadmium, Copper, Iron, and Zinc in Foods Atomic Absorption Spectrophotometry (Dry Ashing) 2. US 1659, Materials in contact with food - Requirements for packaging materials 3. US CAC/GL 50, General guidelines on sampling 4. US EAS 38, Labelling of pre-packaged foods — General requirements 5. US EAS 39, Code of practice for Hygiene in the Food and Drink Manufacturing Industry US ISO 1871, Food and feed products - General guidelines for the determination of nitrogen by the Kjeldahl method 6. US ISO 6496, Animal feeding stuffs - Determination of moisture and other volatile matter content 7. US ISO 6579-1 / AMD 1, Microbiology of the food chain — Horizontal method for the detection,  enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp. — Amendment 1: Broader range of incubation temperatures amendment to the status of Annex D, and correction of the composition of MSRV and SC 8. US ISO 7937, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of Clostridium perfringens - Colony-count technique 9. 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 10. 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 11. 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 12. US ISO 16050, Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method 13. ISO 17919, Microbiology of the food chain — Polymerase chain reaction (PCR) for the detection of food-borne pathogens — Detection of botulinum type A, B, E and F neurotoxin-producing clostridia 14. 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 15. US ISO 21567, Microbiology of food and animal feeding stuffs Horizontal method for the detection of Shigella spp 16. Commercial Item Description (CID), Soups, shelf stable, January 25, 2017 17. Commercial Item Description soup mixes, dehydrated, August 24, 2000 18. Commercial Item Description, Bouillon (Soup and gravy bases), November 30, 2011 19. KS 1088: PART 2:2001, Specification for soups and broths 20. Codex Stan 117-1981:2015,Codex Standard for Bouillons and Consommés 21. Gisslen, Wayne. (2007). Professional Cooking for Canadian Chefs (6th ed.). Hoboken, NJ: John Wiley & Sons Inc. |
| **9.** | **Proposed date of adoption:** September 2021  **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:**  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>  <https://members.wto.org/crnattachments/2021/TBT/UGA/21_3234_00_e.pdf> |