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Minced meat — Specification



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Foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 327, of the Laws of Uganda, as amended. UNBS is mandated to coordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 2, [Food and Agriculture], Subcommittee SC 12, [Meat, poultry and processed products].

This the second edition (DUS 931:2019), which has replaced US 931:2012 and has been technically revised.

Minced meat — Specification

1 Scope

This Draft Uganda Standard specifies requirements, methods of sampling and test for minced meat intended for use as food or as an ingredient in foods.

2 Normative Reference

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

US 28, *Code of practice for hygiene in the food and drink manufacturing industry*

US 45, *General standard for food additives*

US 12, *Drinking (potable) water — Specification*

US 1659, *Materials in contact with food — Requirements for packaging materials*

US EAS 38, *Labelling of pre-packaged foods — General requirements*

US EAS 803, *Nutrition labelling — Requirements*

US EAS 804, *Claims on food — Requirements*

US EAS 805, *Use of nutrition and health claims — Requirements*

US 734, *Requirements for the design and operation of abattoirs and slaughterhouses*

US 737, *Hygienic requirements for the production of packaged meat products (processed or manufactured)*

US 738, *General standard for contaminants and toxins in food and feed*

US ISO 4833, *Microbiology of foods and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Part 2: Colony count technique at 30 °C*

US ISO 6579, *Microbiology of food and animal feeding stuffs -- Horizontal method for the detection of Salmonella spp.*

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*

3 Terms and definitions adapt the previous definition in previous standards

For the purposes of this document, the following terms and definitions apply.

- 3.1
meat**
parts of an animal or poultry that are intended for or have been judged as safe and suitable for, human consumption
- 3.2
poultry**
domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls quail or pigeons
- 3.3
offal**
parts of the carcass such as blood, brain stem, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe, but excludes meat flesh, bone and bone marrow
- 3.4
edible offal**
parts of the carcass that has been passed as fit for human consumption. In the case of food animals other than poultry, these include red offal, green offal and white offal. In the case of poultry, these include giblets (the heart, gizzard and the liver without the gall bladder, legs) including exterior parts such as hooves, hides, head'
- 3.5
meat flesh**
skeletal muscle of any slaughtered animal, and any attached animal rind; fat; connective tissue; nerve; blood; blood vessels; and skin, in the case of poultry
- 3.6
fresh meat**
Meat that apart from refrigeration has not been treated for the purpose of preservation other than through protective packaging and which retains its natural characteristics
- 3.7
minced meat**
boneless meat that has been reduced by grinding into particles
- 3.9
meat products**
products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat
- 3.10
other products of animal origin; co products**
parts of animals that are unsuitable for human consumption when they are produced at the slaughterhouse, but which can later be processed for use in human food such as hides and skins (later processed into gelatine and collagen), sheep, goat and pig intestines processed into sausage casings, and omental fat processed into lard
- 3.11
food grade material**
materials that are free from substances that are hazardous to human health and may be permitted to come in contact with food

4 Essential quality and composition requirements

4.1 Meat

4.1.1 General requirements

Minced meat shall be made from meat cut and carcasses that are in accordance with the meat cuts and carcasses specifications for different types of animals for example pig meat, cattle meat, goat meat, poultry, rabbit meat. All meat, used to produce minced meat shall meet the requirements for fresh meat. Such meat shall have come from premises approved in accordance with US 734. The meat shall have a health stamp or mark.

Scraps or waste that is inedible or unfit for human consumption such as meat containing bone fragments and skins shall not be used.

Minced meat shall not contain more than 30 % fat.

Minced meat shall be free from foreign matter such as hair, metal chips, glass splinters, bone splinters, wood splinters, sawdust and dust

Minced meat shall not contain added water or other ingredients.

4.1.2 The following types of meat shall not be used in the production of minced meat

- a) genital organs of either female or male animals;
- b) urinary organs and the bladder;
- c) the cartilage of the larynx, the trachea and the extra-lobular bronchi
- d) eyes and eyelids;
- e) external auditory meatus;
- f) horn tissue; and
- g) in poultry, the head, feet, oesophagus, crop, intestines and genital organs.
- h) Foetus

5 Food additives

Minced meat may contain only permitted additives in accordance with US 45.

6 Contaminants

6.1 Heavy metals

Minced meat shall conform to those maximum levels for heavy metals and other contaminants as stipulated in US 738.

6.2 Pesticides and veterinary drug residues

Minced meat shall conform to the maximum residual limits for pesticides and veterinary drug residues set by the Codex Alimentarius Commission.

7 Hygiene

Minced meat shall be produced, processed and handled in accordance with US 28 and US 737.

All meat to be used in the manufacture of minced meat shall have been subjected to the inspection processes and passed by an inspector as fit for human consumption.

7.1 Microbiology

The products shall conform to the microbiological limits in Table 1.

Table 3 — Microbiological requirements for Minced meat

S/No.	Microorganism	Limit	Test method
i)	Salmonella spp	Absent	US ISO 6579, AOAC 967:26
ii)	Total plate count, cfu per gram, Max.	10 ⁶	US ISO 4833
iii)	E.coli MPN per gram, Max	10 ²	US ISO 7251
iv)	<i>Staphylococcus aureus</i>	10 ²	US ISO 6888-1
v)	<i>Pseudomonas spp</i>	Absent	ISO 13720
vi)	<i>Listeria Monocytogens</i>	Absent	ISO 11290-1

8 Packaging

Minced meat shall be packaged in food grade containers and shall be in accordance with US 1659

9 Weights and measures

Minced meat shall be packaged in accordance with the Weights and measures legislation.

10 Labelling

In addition to the requirements of US EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly marked.

- the name "Minced meat" shall be declared on the label;
- the name shall be accompanied by a word describing the kind of meat used for example "Pork minced meat", or Beef minced meat"; Goat minced meat, poultry minced meat
- Net contents by weight ('System International') units;
- Name and physical address of the manufacturer/distributor;

- e) Country of origin;
- f) Lot /batch identification;
- g) Shelf life: best before/use by date;
- h) Statement 'Food for Human Consumption' shall appear on the package;
- i) Storage conditions
- j) Instructions on disposal of used package;
- k) Each container may also be marked with a Certification Mark
- l) Any other requirement as given OIML R87, Quantity of product in pre-packages.
- m) Packaging date.
- n) Instruction for use

11 Nutrition and health claim

Minced meat may have health claims associated with nutritional composition and health. Such claims when declared shall be consistent with US EAS 805.

12 Sampling

Sampling shall be carried out in accordance with US CAC/GL 50.

Bibliography

- [1] US 931:2012, Minced meat — Specification

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Certification marking

Products that conform to Uganda standards may be marked with Uganda National Bureau of Standards (UNBS) Certification Mark shown in the figure below.

The use of the UNBS Certification Mark is governed by the Standards Act, and the Regulations made thereunder. This mark can be used only by those licensed under the certification mark scheme operated by the Uganda National Bureau of Standards and in conjunction with the relevant Uganda Standard. The presence of this mark on a product or in relation to a product is an assurance that the goods comply with the requirements of that standard under a system of supervision, control and testing in accordance with the certification mark scheme of the Uganda National Bureau of Standards. UNBS marked products are continually checked by UNBS for conformity to that standard.

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