



24 October 2023

(23-7148)

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Committee on Technical Barriers to Trade

Original: English

NOTIFICATION

The following notification is being circulated in accordance with Article 10.6

1. Notifying Member: <u>UGANDA</u> 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 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 [X], 5.7.1 [], 3.2 [], 7.2 [], other:
4. Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable): Anchovies "Engraulis spp.", salted or in brine only (excl. fillets and offal) (HS code(s): 030563); Fish and fishery products (ICS code(s): 67.120.30)
5. Title, number of pages and language(s) of the notified document: DUS DARS 1110-3:2023, Dried small sardine and sardine-type pelagic fish — Part 3: salted Boiled dried anchovies, First edition; (20 page(s), in English)
6. Description of content: This Draft Uganda Standard shall apply to all commercial species of anchovies belonging to the family <i>Engraulidae</i> that have been boiled in brine, and dried. This product is intended for consumption after cooking and for further processing. This Standard shall not cover products that have undergone heat treatment prior to drying; It does not also cover products which have undergone an enzymatic maturation in brine. The product shall be prepared from fresh or frozen split or whole fish of the family <i>Engraulidae</i> with some of the species listed, but not limited in Annex A
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. AOAC Official Method 937.09, Salt (chlorine as sodium chloride) in seafood
2. AOAC Official Method 977.13, Histamine in sea food — Fluorometric method
3. AOAC Official Method 999.10, Lead, cadmium, zinc, copper, and iron in foods — Atomic absorption spectrophotometry after microwave digestion
4. AOAC Official Method 999.11, Lead, cadmium, copper, iron and zinc in foods — Atomic absorption spectrophotometry after dry ashing
5. AOAC Official Method 2015.01, Heavy metals in food — Inductively coupled plasma–mass spectrometry
6. ARS 53, General principles of food hygiene — Code of practice
7. ARS 56, Prepackaged foods — Labelling
8. ARS 471, Iodized food grade salt — Specification
9. CAC/RCP 52, Code of practice for fish and fishery products
10. CODEX STAN 192, General standard for food additives
11. ISO 4831, Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of coliforms — Most probable number technique
12. ISO 4832, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique
13. ISO 4833, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C
14. ISO 6579, Microbiology of food and animal feeding stuffs — Horizontal method for the detection of *Salmonella* spp.
15. ISO 6887-1, Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 1: General rules for the preparation of the initial suspension and decimal dilutions
16. ISO 6887-3, Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 3: Specific rules for the preparation of fish and fishery products
17. 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
18. ISO 6888-2, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) — Part 2: Technique using rabbit plasma fibrinogen agar medium
19. 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
20. ISO 7251, Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive *Escherichia coli* — Most probable number technique
21. ISO 7937, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of *Clostridium perfringens* — Colony-count technique
22. ISO 16050, Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxin B1, B2, G1 and G2 in cereals, nuts and derived products — High performance liquid chromatographic method

<p>23. ISO 16654, Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli O157</p> <p>24. ISO 18787, Foodstuffs — Determination of water activity</p> <p>25. ISO 21567, Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Shigella spp.</p> <p>26. ISO/TS 21872-1, Microbiology of food and animal feeding stuffs — Horizontal method for the detection of potentially enteropathogenic Vibrio spp. — Part 1: Detection of Vibrio parahaemolyticus and Vibrio cholerae</p> <p>27. ISO/TS 21872-2, Microbiology of food and animal feeding stuffs — Horizontal method for the detection of potentially enteropathogenic Vibrio spp. — Part 2: Detection of species other than Vibrio parahaemolyticus and Vibrio cholerae</p>	<p>9. Proposed date of adoption: To be determined</p> <p>Proposed date of entry into force: To be determined</p>
<p>10. Final date for comments: 60 days from notification</p>	<p>11. Texts available from: National enquiry point [X] or address, telephone and fax numbers and email and website addresses, if available, of other body:</p> <p>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 Website: https://www.unbs.go.ug https://members.wto.org/crnattachments/2023/TBT/UGA/23_13104_00_e.pdf</p>