



NOTIFICATION

1. Notifying Member: <u>UGANDA</u> If applicable, name of local government involved:
2. Agency responsible: Uganda National Bureau of Standards
3. Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable): Other (HS code(s): 040899); Poultry and eggs (ICS code(s): 67.120.20)
4. Regions or countries likely to be affected, to the extent relevant or practicable: <input checked="" type="checkbox"/> All trading partners <input type="checkbox"/> Specific regions or countries:
5. Title of the notified document: DUS 2664: 2022, Poultry and poultry products — Pickled eggs — Specification, First Edition. Language(s): English. Number of pages: 26 https://members.wto.org/crnattachments/2022/SPS/UGA/22_4905_00_e.pdf
6. Description of content: This Draft Uganda Standard specifies the requirements, sampling and test methods for pickled eggs for direct human consumption, including for catering purposes or for repackaging if required. <p>Pickling is a process of preserving perishable food in vinegar and/or oil with added spices, salt and condiments in the form of a ready to eat product. Egg pickle is a comparatively new product. Egg pickle can be prepared from chicken, duck or quail eggs, depending on their availability and acceptability. Egg pickle is novel food product having a relatively long shelf life at ambient temperature.</p> <p>Egg pickling is the process of preserving hard cooked egg in vinegar and/oil with added spices, salt and condiments in the form of ready to eat product. The egg pickle has advantage over other methods of eggs preservation as it does not require refrigeration or freezing conditions during storage and its spicy sensory characteristics make it desirable to the consumers.</p> <p>Pickles occupy an important place among the traditional food processed in a number of countries in the world. With the increasing popularity of eggs and egg products, there is a good scope for the utilisation of eggs in the form of pickle.</p> <p>Technological details pertaining to the process of pickled eggs have been worked out with a view to offer such nutritious, ready-to-eat product to the consumers.</p> <p>Note: This Draft Uganda Standard was also notified to the TBT Committee.</p>
7. Objective and rationale: <input checked="" type="checkbox"/> food safety , <input type="checkbox"/> animal health , <input type="checkbox"/> plant protection , <input checked="" type="checkbox"/> protect humans from animal/plant pest or disease , <input type="checkbox"/> protect territory from other damage from pests . This standard is presently being formulated to ensure the production of quality pickled eggs that are acceptable to the consumer and feasible for manufacture.

- 8. Is there a relevant international standard? If so, identify the standard:**
- Codex Alimentarius Commission (e.g. title or serial number of Codex standard or related text):**
- World Organization for Animal Health (OIE) (e.g. Terrestrial or Aquatic Animal Health Code, chapter number):**
- International Plant Protection Convention (e.g. ISPM number):**
- None**
- Does this proposed regulation conform to the relevant international standard?**
- Yes No
- If no, describe, whenever possible, how and why it deviates from the international standard:**

- 9. Other relevant documents and language(s) in which these are available:**
- Uganda Gazette
 - AOAC 942.17, Arsenic in food. Molybdenum blue method
 - AOAC 999.11, Lead, Cadmium, Copper, Iron, and zinc in foods. Atomic absorption spectrophotometry after dry ashing
 - US 28 EAS 39, Code of practice for hygiene in the food and drink manufacturing industry
 - US 45, General standard for food additives
 - US 738, General standard for contaminants and toxins in food and feed
 - US 1659, Materials in contact with food — Requirements for packaging materials
 - US 1682, Edible eggs in shell – Specification
 - US CAC/MRL-2, Maximum Residue Limits (MRLs) and Risk management Recommendations (RMRs) for Residues of Veterinary Drugs in food
 - US CAC/RCP 15, Code of hygienic practice for eggs and egg products
 - US EAS 12, Potable water — Specification
 - US EAS 35, Fortified food grade salt — Specification
 - US EAS 38, Labelling of pre-packaged foods — General requirements
 - US EAS 123, Distilled water — Specification (2nd Edition)
 - US EAS 147-1, Vinegar - Specification Part 1: Vinegar from natural sources
 - US EAS 147-2, Vinegar - Specification Part 2: Vinegar from artificial sources
 - US EAS 321, Edible fats and oils – Specification
 - US EAS 803, Nutrition labelling — Requirements
 - US EAS 805, Use of nutrition and health claims — Requirements
 - US ISO 948, Spices and condiments — sampling
 - 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
 - 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.
 - 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
 - US ISO 7937, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of *Clostridium perfringens* - Colony-count technique
 - US ISO 11290-2, Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of *Listeria monocytogenes* -- Part 2: Enumeration method
 - ISO 16649-1, Microbiology of the food chain — Horizontal method for the enumeration of beta-glucuronidase-positive *Escherichia coli* — Part 1: Colony-count technique at 44 degrees C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide
 - US ISO 21527-1, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0.95
 - 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 (available in English)

<p>10. Proposed date of adoption (dd/mm/yy): To be determined. Proposed date of publication (dd/mm/yy): To be determined.</p>
<p>11. Proposed date of entry into force: <input type="checkbox"/> Six months from date of publication, and/or (dd/mm/yy): To be determined. <input checked="" type="checkbox"/> Trade facilitating measure</p>
<p>12. Final date for comments: <input checked="" type="checkbox"/> Sixty days from the date of circulation of the notification and/or (dd/mm/yy): 23 September 2022 Agency or authority designated to handle comments: <input type="checkbox"/> National Notification Authority, <input type="checkbox"/> National Enquiry Point. Address, fax number and e-mail address (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 Website: https://www.unbs.go.ug</p>
<p>13. Text(s) available from: <input type="checkbox"/> National Notification Authority, <input type="checkbox"/> National Enquiry Point. Address, fax number and e-mail address (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 Website: https://www.unbs.go.ug</p>