

24 October 2023

(23-7145)

Original: English

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Committee on Sanitary and Phytosanitary Measures

NOTIFICATION

1. Notifying Member: UGANDA

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): 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)
- 4. Regions or countries likely to be affected, to the extent relevant or practicable:
 - [X] All trading partners
 - [] Specific regions or countries:
- Title 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. Language(s): English. Number of pages: 20

https://members.wto.org/crnattachments/2023/SPS/UGA/23 13109 00 e.pdf

- 6. **Description of content:** This Draft Uganda Standard shall apply to all commercial species of anchovies belonging to the family *Engraulidae* 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 *Engraulidae* with some of the species listed, but not limited in Annex A.
- 7. Objective and rationale: [X] food safety, [] animal health, [] plant protection, [] protect humans from animal/plant pest or disease, [] protect territory from other damage from pests.
- 8. Is there a relevant international standard? If so, identify the standard:
 - [X] Codex Alimentarius Commission (e.g. title or serial number of Codex standard or related text): CXS 236-2003 Standard for Boiled Dried Salted Anchovies
 - [] 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?

[X] 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:

- 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 ° 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
- 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
- 23. ISO 16654, Microbiology of food and animal feeding stuffs Horizontal method for the detection of Escherichia coli O157
- 24. ISO 18787, Foodstuffs Determination of water activity
- 25. ISO 21567, Microbiology of food and animal feeding stuffs Horizontal method for the detection of Shigella spp.
- 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
- 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
- 28. Uganda Gazette

(available in English)

10.	Proposed date of adoption (dd/mm/yy): To be determined.
	Proposed date of publication (dd/mm/yy): To be determined.
11.	Proposed date of entry into force: [] Six months from date of publication, and/or (dd/mm/yy): To be determined.
	[X] Trade facilitating measure
12.	Final date for comments: [X] Sixty days from the date of circulation of the notification and/or (dd/mm/yy): 23 December 2023
	Agency or authority designated to handle comments: [] National Notification Authority, [] 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: <u>info@unbs.go.ug</u> Website: <u>https://www.unbs.go.ug</u>
13.	Text(s) available from: [] National Notification Authority, [] 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: <u>info@unbs.go.ug</u> Website: <u>https://www.unbs.go.ug</u>