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**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 [****],** **other [****]:**  |
| **4.** | **Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable):** Raw goat milk; Milk and cream, not concentrated nor containing added sugar or other sweetening matter (HS 0401); Milk and milk products in general (ICS 67.100.01) |
| **5.** | **Title, number of pages and language(s) of the notified document:** DUS 1548:2019, Raw goat milk— Specification, Second edition (26 page(s), in English) |
| **6.** | **Description of content:** This Draft Uganda Standard specifies requirements, sampling and test methods for raw goat milk. |
| **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. G/TBT/N/UGA/370
2. US EAS 39, Code of practice for hygiene in the food and drink manufacturing industry
3. US ISO 2446, Milk – Determination of fat content
4. US ISO 6731, Milk, cream and evaporated milk – Determination of total solids content (Reference method)
5. US 45, General standard for food additives
6. AOAC 999.10, Official method for lead, cadmium, zinc, copper, and iron in foods Atomic absorption Spectrophotometry after microwave Digestion
7. US ISO 14501, Milk and milk powder – Determination of Aflatoxin M1 content – Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatograph
8. US 163, Code of hygienic practice for milk and milk products
9. US 738, General standard for contaminants and toxins in food and feed
10. US ISO 707, Milk and milk products – Guidance on sampling
11. US ISO 2446, Milk — Determination of fat content
12. US ISO 4832, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique
13. US 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
14. US ISO 4833-2, Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 2: Colony-count at 30 °C by the surface plating technique
15. US ISO 5538, Milk and milk products — Sampling — Inspection by attributes
16. US ISO 5764, Milk — Determination of freezing point — Thermistor cryoscope method (Reference method)
17. US ISO 6731, Milk, cream and evaporated milk — Determination of total solids content (reference method)
18. US ISO 8197, Milk and milk products — Sampling — Inspection by variables
19. US ISO 8968-1, Milk — Determination of nitrogen content — Part 1: Kjeldahl method
20. US ISO 13366-1, Milk — Enumeration of somatic cells — Part 1: Microscopic method (Reference method)
21. US ISO 22662, Milk and milk products — Determination of lactose content by high-performance liquid chromatography (Reference method
 |
| **9.** | **Proposed date of adoption:** December 2019**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:** <https://members.wto.org/crnattachments/2019/TBT/UGA/19_3494_00_e.pdf> |