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):** - Ginger (HS 091010). Spices and condiments (ICS 67.220.10). |
| **5.** | **Title, number of pages and language(s) of the notified document:** DUS DEAS 916:2018, Ginger - Specification, Second Edition. (17 page(s), in English)   |
| **6.** | **Description of content:** This Draft Uganda Standard specifies the requirements and methods of sampling and test for dried ginger, of the species Zingiber officinale Roscoe, whole, in pieces and ground. |
| **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. CODEX STAN 193, General standard for contaminants and toxins in food and feed
2. EAS 38, Labelling of pre-packaged foods - Specification
3. EAS 39, Hygiene in the food and drink industry - Code of practice
4. EAS 99, Spices and condiments - Terminology
5. ISO 927, Spices and condiments - Determination of extraneous matter and foreign matter content
6. ISO 928, Spices and condiments - Determination of total ash
7. ISO 930, Spices and condiments - Determination of acid insoluble ash
8. ISO 939, Spices and condiments - Determination of moisture content Entrainment method
9. ISO 948, Spices and condiments - Sampling
10. ISO 4833-1, Microbiology of the food chain - Horizontal method for the enumeration of micro-organisms - Part 1: Colony-count at 30 degrees C - Pour plate technique
11. ISO 6571, Spices and condiments - Determination of volatile oil content (hydro distillation method)
12. ISO 6579, Microbiology of food and animal feeding stuffs - Part 6: Horizontal method for the detection of Salmonella spp.
13. ISO 7251, Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of presumptive Escherichia coli - Most probable number technique
14. ISO 7954, Microbiology of food and animal feeding stuffs - General guidance for enumeration of yeasts and moulds - Part 8: Colony count technique at 25 degrees C
15. ISO 16050, Foodstuffs - Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products
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| **9.** | **Proposed date of adoption:** December 2018**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/2018/TBT/UGA/18_4279_00_e.pdf> |