

# DRAFT UGANDA STANDARD

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## Blended edible oils — Specification

PUBLIC REVIEW DRAFT



Reference number  
DUS DEAS 890: 2016

**Compliance with this standard does not, of itself confer immunity from legal obligations**

**A Uganda Standard does not purport to include all necessary provisions of a contract. Users are responsible for its correct application**

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The Executive Director  
Uganda National Bureau of Standards  
P.O. Box 6329  
Kampala  
Uganda  
Tel: 256 417 333 250/1/2/3  
Fax: 256 414 286 123  
E-mail: [info@unbs.go.ug](mailto:info@unbs.go.ug)  
Web: [www.unbs.go.ug](http://www.unbs.go.ug)

## National foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 327, of the Laws of Uganda, as amended. UNBS is mandated to co-ordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of representatives of consumers, traders, academicians, manufacturers, government and other stakeholders.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

This Draft Uganda Standard, DUS DEAS 890: 2016, *Blended edible oils— Specification*, is identical with and has been reproduced from a Draft East African Standard, DEAS 890: 2016, *Blended edible oils — Specification*, and is being proposed for adoption as a Uganda Standard.

This standard was developed by the Food and agriculture Standards Technical Committee (UNBS/TC 2).

Wherever the words, "East African Standard" appear, they should be replaced by "Uganda Standard."



**DEAS 890:2016**

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## **DRAFT EAST AFRICAN STANDARD**

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**Blended edible oils — Specification**

## **EAST AFRICAN COMMUNITY**

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## Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

DEAS 890 was prepared by Technical Committee EASC/TC/015, *Oil seeds, Edible fats and oils technical committee*.





## Blended edible oils — Specification

### 1 Scope

This Final draft East Africa standard specifies the requirements and methods of sampling and test for blended edible oils from botanical origins intended for human consumption.

### 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 8294,

EAS 38, *Labelling of pre-packaged foods — Specification*

EAS 39, *Code of practice for hygiene for food and drink manufacturing industries*

ISO 660, *Animal and vegetable fats and oils — Determination of acid value and acidity*

ISO 661, *Animal and vegetable fats and oils — Preparation of test sample*

ISO 662, *Animal and vegetable fats and oils — Determination of moisture and volatile matter content*

ISO 663, *Animal and vegetable fats and oils — Determination of insoluble impurities content*

ISO 2590, *General method for determining of arsenic — Diethyldithiocarbamate photometric method*

ISO 3960, *Animal and vegetable fats and oils — Determination of peroxide value — Iodometric (visual) endpoint determination*

KS ISO 5555, *Animal and vegetable fats and oils — Sampling*

ISO 5555, *Animal and vegetable fats and oils — Sampling*

ISO 15305, *Animal and vegetable fats and oils — Determination of Lovibond colour*

ISO 10539, *Animal and vegetable fats and oils — Determination of alkalinity*

ISO 12193, *Animal and vegetable fats and oils — Determination of lead by direct graphite furnace atomic absorption spectroscopy*

CAC/GL 23-1997, *Guidelines for use of nutrition claims*

### 3 Terms and definitions

For the purposes of this standard, the following term and definition shall apply.

#### 3.1

##### **blended edible oil**

a mixture of edible oil fit for human consumption

#### 3.2

##### **fortified blended edible oil**

a blended edible oil to which at least vitamin A has been added

#### 3.3

##### **food grade packaging material**

packaging material, made of substances which are safe and suitable for the intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

### 4 Quality and compositional requirements

#### 4.1 General requirements

4.1.1 Blended oil shall be;

- a) free from foreign matter and other impurities
- b) of a colour characteristic to the designated oil blend
- c) free from rancid odour and taste

#### 4.2 Specific compositional requirements

4.2.1 A product qualifies to be blended edible oil when the minimum oil in the blend is 10 % of the total volume

4.2.2 The blended oil shall comply with the quality requirements in Table 1.

Table 1 — Specific compositional requirement for blended oils

SL No.	Characteristic	Requirement	Test method
i)	Volatile matter at 105 °C, %, m/m, max.	0.2	ISO 662
ii)	Insoluble impurities, %, m/m, max.	0.05	ISO 663
iii)	Soap Content, %, m/m, max.	0.005	ISO 10539
iv)	Acid value, (mg/KOH/g (max).	0.6	ISO 660

vi)	Peroxide value, (mEq oxygen/kg (max.))	10	ISO 3960
vii)	Iron (Fe) mg/kg, max.	2.5	ISO 8294
viii)	Copper, mg/kg, max.	0.1	
ix)	Colour, 133.35 mm (5¼ in.) Lovibond, max.	R 6	ISO 15305

## 5 Food additives

Blended oils may contain only the permitted food additives in the Codex Stan 192.

## 6 Fortification

Blended oil may be fortified in accordance to EAS 769.

## 7 Contaminants

### 7.1 Pesticide residues

Blended oils shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity.

### 7.2 Other contaminants

Blended oils shall comply with those maximum limits specified in Table 2.

**Table 2 — Heavy metal contaminants limits in blended oils**

SL No	Contaminant (mg/kg)	Max. Limit	Method of test
i)	Lead (as Pb)	0.1	ISO 12193
ii)	Arsenic (as As)	0.1	ISO 2590

## 8 Hygiene

Blended oil products shall be produced, processed, handled and stored in accordance with EAS 39.

## 9 Packaging

Blended oils shall be packaged in food grade containers and sealed in manner to ensure the safety and quality requirements specified in this standard are maintained throughout the shelf life of the product.

## 10 Labelling

**10.1** Labelling of blended oils shall be done in accordance with EAS 38. In addition the following shall be shown:

- a) name of the product; The dominant oil shall appear first on the label for example “palm-olive blended oil” or “Blended Oil (Palm-olive blend) where in the second example the bracketed description shall be in close proximity to the term blended oil and in this example palm oil is dominant oil in the product;
- b) the name, address and physical location of the manufacturer/distributor;
- c) fortified oils shall have a declaration, “FORTIFIED OR ENRICHED WITH VITAMIN A” in either case the level of fortification shall be in compliance to this standard.;

**10.2** Any health and nutrition claim attached to blended oil shall be in accordance with EAS 804 and EAS 805.

## 11 Sampling

Sampling shall be carried in accordance with ISO 5555 and samples prepared for testing according to ISO 661.

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