

# DRAFT UGANDA STANDARD

Second Edition  
2016-mm-dd

---

---

## Fat spreads and blended spreads — Specification

PUBLIC REVIEW DRAFT



Reference number  
DUS DEAS 14: 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**

© UNBS 2016

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilised in any form or by any means, electronic or mechanical, including photocopying and microfilm, without prior written permission from UNBS.

Requests for permission to reproduce this document should be addressed to

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 14: 2016, *Fat spreads and blended spreads — Specification*, is identical with and has been reproduced from a Draft East African Standard, DEAS 14: 2016, *Fat spreads and blended spreads — 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).

This second edition cancels and replaces the first edition (US EAS 14:2006), which has been technically revised.

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



## **FINAL DRAFT EAST AFRICAN STANDARD**

---

### **Fat spreads and blended spreads — Specification**

## **EAST AFRICAN COMMUNITY**

---



#### Copyright notice

This EAC document is copyright-protected by EAC. While the reproduction of this document by participants in the EAC standards development process is permitted without prior permission from EAC, neither this document nor any extract from it may be reproduced, stored or transmitted in any form for any other purpose without prior written permission from EAC.

Requests for permission to reproduce this document for the purpose of selling it should be addressed as shown below or to EAC's member body in the country of the requester:

© East African Community 2016 — All rights reserved  
East African Community  
P.O.Box 1096  
Arusha  
Tanzania  
Tel: 255 27 2504253/8  
Fax: 255 27 2504481/2504255  
E-mail: [eac@eachq.org](mailto:eac@eachq.org)  
Web: [www.eac-quality.net](http://www.eac-quality.net)

Reproduction for sales purposes may be subject to royalty payments or a licensing agreement. Violators may be prosecuted.

## 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.

FDEAS 14 was prepared by Technical Committee EASC/ TC/015, *Oil Seeds, Edible Fats and Oils*.

This second edition cancels and replaces the first edition (EAS 14:2000), which has been technically revised.





## Fat spreads and blended spreads — Specification

### 1 Scope

**1.1** This Final Draft East African Standard specifies requirements, methods of sampling and test for fat spreads and blended spreads.

**1.2** The draft standard does not apply to fat spreads derived exclusively from milk and/or milk products to which only other substances necessary for their manufacture have been added such as butter and dairy spreads.

### 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.

CAC/GL 23, Guidelines on the use of nutrition claims

EAS 38, Labelling of prepackaged foods

EAS 39, Code of practice for food and drink manufacturing industry

### 3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply.

#### 3.1

##### **fat spreads and blended spreads**

a fluid emulsion composed of a mixture of edible fats or oils and water mainly intended to be used for the purposes of spreading to other foods

#### 3.2

##### **fat spreads**

a spread which does not contain milk fat or contains low percentage of milk fat

#### 3.3

##### **blended spreads**

spread which contains a high percentage of milk fat

### 3.4

#### **edible fats and oil**

foodstuffs composed of glycerides of fatty acids of vegetable, animal or marine origin, hydrogenated or otherwise. They may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the fat or oil

### 3.5

#### **modified oils**

oils in which all or part which have undergone interesterification, hardening, fractional crystallization or any other acceptable technological changes

### 3.6

#### **ingredient**

any substance including a food additive, used in the manufacture or preparation of the food and present in the final product.

## 4 Requirements

### 4.1 Ingredients

**4.1.1** The ingredients shall include edible fats and/or oils, or mixtures of these (modified or not) complying with the East Africa Standards for fats and oils.

**4.1.2** Optional ingredients such as vitamins, salt, proteins, food additives, water and/or milk and/or milk products, anti oxidants may be used.

### 4.2 General requirements

**4.2.1** The products shall be free from foreign and extraneous matter

**4.2.2** The product shall be homogeneous and suitable for spreading

**4.2.3** The product shall not have bitter taste or rancid odour characteristic of spoilage

### 4.3 Specific requirements

Fats spreads and blended spreads shall comply with requirements stipulated in table 1 below.

**Table 1 Requirements for fats spreads and blended spreads**

Characteristic		Requirement	Method of test
Fatty matter (m/m), %	Margarine and blends	$\geq 80^1$	ISO 17189
	fat spreads and blended fat spreads	$10 < 80 \% ^2$	
Milk fat content, %	Fat spreads, .	$< 3^3$	AOAC 990.27
	Blended fat spreads, .	$3 < 10^4$	
Peroxide value, mill equivalents peroxide-oxygen/kg, maximum		10	ISO 3960
<sup>1</sup> fat content shall be greater than 80 % <sup>2</sup> Fat content shall be greater than 10 but less than 80 <sup>3</sup> Milk fat shall be less than 3 % <sup>4</sup> Milk fat shall be greater than 3 % but less than 10 %			

## 5 Optional Ingredients

### 5.1 Vitamins

Vitamins may be added to fat spreads and blended spreads. When vitamin A is added it shall comply with the limit provided below

	Requirement
i) Vitamin A $\mu\text{g RE/Kg}$	20,000 – 40,000
ii) Vitamin D, $\mu\text{g/Kg}$ , max	5
iii) Vitamin E, $\text{mg/ Kg}$ , max	10

### 5.2. Sodium chloride

Maximum sodium chloride shall be 3 % m/m.

### 5.3 Food additives

Fat spreads and blended spreads may contain only the permitted food additives in the Codex Stan 192.

## 6 Contaminants

**Table 2— Limits for contaminants for fat spreads and blended spreads**

S.No.	Parameter	Limit	Test Method
	Lead (Pb)	0.1 mg/kg	ISO 12193
	Arsenic (As)	0.1 mg/kg	ISO 2590

## 6 Hygiene

Fat spreads and blended spreads shall be produced, processed, handled and stored in accordance with EAS 39.

### 6.4 Microbiological limit

**Table 3 —Microbiological limit for fat spreads and blended spreads**

SI No.	Micro-organism	Max. limit (Cfu)
i)	Total plate count per g	500
ii)	Coliforms per g	10
iii)	<i>Salmonella</i> spp per 25 g	Shall be absent
iv)	<i>E.coli</i> per g	Shall be absent
v)	<i>Staphylococcus aureus</i> per g	Shall be absent
vi)	Yeasts and moulds per g	100

## 7 Packaging

Fat spreads and blended spreads 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

## 8 Labelling

**8.1** Labelling of fat spreads and blended spreads shall be done in accordance with EAS 38.

**8.2** Where health and nutrition claim is applied, it shall comply with EAS 804 and EAS 805.

## 9 Methods sampling

Sampling of fat spreads and blended spreads shall be carried in accordance with ISO 5555 and samples prepared for testing according to ISO 661



DEAS FOR PUBLIC REVIEW DRAFT