

DRAFT UGANDA STANDARD

First Edition
2016-mm-dd

Frozen lobster tails — Specification

PUBLIC REVIEW DRAFT



Reference number
DUS DEAS 897: 2016

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National foreword

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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 897: 2016, *Frozen lobster tails — Specification*, is identical with and has been reproduced from an Draft East African Standard, DEAS 897: 2016, *Frozen lobster tails — 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 897: 2016

ICS 67.120.30

DRAFT EAST AFRICAN STANDARD

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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 897 was prepared by Technical Committee EAS/TC 003, *Fish and fishery products*.

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Frozen lobster tails — Specification

1 Scope

This standard specifies the requirements and the method of sampling and test for tails of all the species of the genera *Panulirus*, *Thunnus* and *Peurulus*.

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.

AOAC 952.13, *Arsenic in food — Silver diethyldibocarbamate method*

AOAC 972.23, *Lead in fish — Atomic absorption spectrophotometric method*

AOAC 973.34, *Cadmium in food — Atomic absorption spectrophotometric method*

AOAC 983.20, *Mercury (methyl) in fish and shellfish — Gas chromatographic method*

CAC/GL 50, *General guidelines on sampling*

CODEX STAN 192, *General standard for food additives*

EAS 38, *Labelling of prepackaged foods — Specification*

EAS 803, *Nutrition labelling — Requirements*

EAS 804, *Claims on foods — Requirements*

EAS 805, *Use of nutritional and health claims — Requirement*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

ISO 4833, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

ISO 7937, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of Clostridium perfringens — Colony-count technique*

ISO 13720, *Meat and meat products — Enumeration of Pseudomonas spp.*

ISO 21567, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Shigella spp.*

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*

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*

ISO 11290-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of Listeria monocytogenes — Part 2: Enumeration method*

3 Term and definition

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

food grade material

they shall not impact any toxic substance or off odour or flavour to the product.

4 Requirements

4.1 General requirement

4.1.1 Raw material

Lobster tails shall be fresh having its characteristic colour, appearance and odour. The meat shall not show any discolouration or deterioration and shall not give any off odour. The tails shall be free from eggs, saw dust, sand, dirt, and any other extraneous matter

4.1.2 Frozen lobster tails shall;

- a) be maintained at a temperature of -18 °C or lower
- b) have colour, appearance and odour characteristic of the species.
- c) be free from eggs, saw dust, sand, dirt and any other extraneous matter
- d) be free from defects, such as dehydration, discolouration, deterioration, black spots and off odour.
- e) be of two types, depending upon the colour of the meat, namely: snow-white to white, and light pink to pink,
- f) sound, intact and free from freezer burns

4.2 Specific requirements

Frozen lobster tails shall be maintained at a temperature of -18 °C or lower.

5 Food additives

Food additives may be used in the preparation of frozen lobster tails in accordance with CODEX STAN 192.

6 Hygienic requirements

Frozen lobster tails shall be produced and handled in a hygienic manner in accordance with EAS 39 and CAC/RCP 52 and shall comply with the microbiological limits given in Table 1.

Table 1 — Microbiological limits

S/No	Type of microorganism	Maximum limit	Method of test
i	<i>Pseudomonas</i> species per gram	Absent	ISO 13720
ii	<i>Salmonella</i> per 25 g	Absent	ISO 6579
iii	<i>E. coli</i> **per g	10	ISO 4832
iv	<i>Shigella</i> per g	Absent	ISO 21567
v	<i>Staphylococcus aureus</i> per 10 g	2 x 10 ³	ISO 6888
vi	Total viable count	10 ⁵	ISO 4833
vii	<i>Vibrio</i> spp	Absent	ISO/TS 21872
viii	<i>Clostridium perfringens</i>	Absent	ISO 7937
* NOTE — <i>E. coli</i> strain 0157:H 7 shall be absent			

7 Contaminants

7.1 Heavy metals

Frozen lobster tails shall comply with the heavy metal limits given in Table 2

Table 2 — Heavy metal limits

S/N	Contaminant	Maximum limit, mg/kg	Method of test
i.	Arsenic	0.1	AOAC 952.13
ii.	Lead	0.3	AOAC 972.23
iii.	Cadmium	0.3	AOAC 973.34
iv.	Methyl mercury	1.0	AOAC 983.20

7.2 Pesticide residue

Frozen lobster tails shall comply to limits established by Codex Alimentarius Commission.

8 Weights and measures

The weight of the product shall comply with Weights and Measures regulations of the Partner States.

9 Packaging

Frozen lobster tails shall be packaged in food grade containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

10. Labelling

10.1 In addition to the requirements in EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- a) the product shall be frozen lobster tails with a common name and a specie name;
- b) form of presentation in close proximity to the name of the product;
- c) batch number;
- d) date of manufacture;
- e) date of expire;
- f) net weight;

NOTE: Where the lobster tails has been glazed the declaration of net contents of the food shall be exclusive of the glaze

- g) storage instructions: The label shall include terms to indicate that the product shall be stored at a temperature of -18°C or colder;
- h) name of and address of the manufacturer; and
- i) country of origin

10.2 Labelling of non-retail containers

Information specified above shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer as well as storage instructions shall always appear on the container.

However, lot identification, and the name and address may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

10.3 Nutritional labelling, nutrition and health claims may be made in accordance with EAS 803, EAS 804 and EAS 805.

11 Sampling

Sampling of the frozen lobster tails shall be done in accordance with CAC/GL 50.

Annex A (informative)

Grades

Grading may be done either before final washing and wrapping or after freezing, that is, before filling into the containers. Unless otherwise agreed to between the purchaser and the vendor, the product may fall in any of the following grades:

Grade designation	Mass per individual piece
Super Jumbo	Above 340 g
Jumbo	285 to 340 g
Large	225 to 284 g
Medium	170 to 224 g
Small	115 to 169 g
Extra Small	50 to 114 g
Tiny	Below 50 g

Bibliography

IS 3892:1975(R2005), Specification for Frozen Lobster Tails

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