

# DRAFT UGANDA STANDARD

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## Dried Fish Maws — Specification

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## 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 coordinate 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 key stakeholders including government, academia, consumer groups, private sector and other interested parties.

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.

The committee responsible for this document is Technical Committee UNBS/TC 2 *Food and Agriculture, Subcommittee SC 10, Fish and Fishery products.*



# Dried Fish Maws — Specification

## 1 Scope

This Draft Uganda Standard specifies the requirements and methods of sampling and test for dried fish maws processed from the air bladder of fishes.

## 2 Normative references

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements 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.

US EAS 12, *Potable water — Specification*

US CAC 52, *Code of Practice for Fish and Fishery Products*

US ISO 6496, *Animal feeding stuffs — Determination of moisture and other volatile matter content*

US ISO 5985, *Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid*

US ISO 5984: *Animal feeding stuffs — Determination of crude ash*

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

US ISO 7251, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique*

US ISO 6888-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

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*

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

US ISO 6888- 1: *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

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

US ISO 21527-1 *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1, Colony count technique in products with water activity greater than 0.95*

DUS ISO 27085: Animal feeding stuffs -- *Determination of calcium, sodium, phosphorus, magnesium, potassium, iron, zinc, copper, manganese, cobalt, molybdenum, arsenic, lead and cadmium by ICP-AES*

AOAC 990.04: *Mercury in fish by Flame Atomic Absorption Spectroscopy (FAA)*

US ISO 16050: *Food stuffs – Determination of aflatoxins B1 and total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts, and derived products – High performance liquid chromatographic method*

US 45: *General standard for food additives*

US 1659: *Materials in contact with food — Requirements for packaging materials*

US EAS 803: *Nutrition labelling — Requirements*

US EAS 804: *Claims on food — Requirements*

US CAC/GL 50: *General guidelines on sampling*

US CAC/RCP 52: *Code of practice for fish and fishery products*

### **3 Terms and definitions**

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

#### **3.1 dried fish maws**

dried swim bladders of large fishes like Nile perch

ISO and IEC maintain terminological databases for use in standardization at the following addresses: — ISO Online browsing platform: available at <http://www.iso.org/obp>

### **4 Requirements**

#### **4.1 General Requirements**

**4.1.1** Fish maws shall be prepared from sound swim bladders of the designated fish species, which is of an acceptable quality and fit for human consumption.

**4.1.2** Swim bladders shall be extracted from mature fish which is complying to the fishing rules and regulations

**4.1.3** Water used for washing the fish maws shall comply with US EAS 12.

**4.1.4** After washing, the fish maws shall be dried either in the sun or in artificial dryers until the required moisture content is obtained.

**4.1.5** The fish maws, while drying, shall be protected against contamination from dirt, sand, and insects.

**4.1.5** The dried fish maws shall have the characteristic colour and odour

**4.1.7** Dried fish maws shall be free from any indication of spoilage such as mouldiness, colour change.

**4.1.8** The product shall be wholesome and free from stains, blood vessels, shreds, blood spots and any other form of foreign matter.

## 4.2 Specific requirements

Dried fish maws shall comply with the requirements given in table 1

**Table 1 specific requirements for dried fish maws**

Parameter	Limits	Test Methods
Moisture % Max	8.0	ISO 6496
Acid insoluble ash, % max	1.5	ISO 5985
Total ash, % max	15	ISO 5984

## 5 Hygiene

**5.1** Dried fish maws shall be prepared and handled in accordance with, US CAC/RCP 52 and shall comply with microbiological limits given in table 2

**Table 2 — Microbiological limits for dried fish maws**

Type of microorganism	Maximum limit	Method of test
<i>Salmonella</i> in 25 g	Absent	ISO 6579
<i>E. coli</i> per g	Absent	ISO 7251
<i>Staphylococcus aureus</i> CFU per g	10 <sup>3</sup>	ISO 6888 - 1
Total viable count	10 <sup>5</sup> /g	ISO 4833
<i>Clostridium perfringens</i> species	Absent	ISO 7937
Yeast and Moulds	10 <sup>4</sup>	ISO 21527-1

## 6 Contaminant limits

6.1 Dried fish maws shall comply with the contaminant limits given in Table 3.

**Table 3 — Contaminant limits for dried fish maws**

Type of contaminant	Maximum limit (mg/kg)	Method of test
Arsenic	0.1	US ISO 27085
Lead	0.3	US ISO 27085
Cadmium	0.3	US ISO 27085
Mercury	0.5	AOAC 990.04

6.2 The dried fish maws shall contain no more than 10 microgram per kilogram total aflatoxin of which not more than 5 microgram per kilogram may be aflatoxin B1 when tested in accordance with US ISO 16050

## 7 Pesticide residues

Dried fish maws shall comply with those maximum pesticides residue limits established by the Codex Alimentarius Commission.”

## **8 Food additives**

Additives used in processing of dried fish maws shall in accordance with US 45

## **9 Weight and measures**

The fill and the weight of the product shall comply with Weight and Measures regulations of Uganda.

## **10 Packaging**

Dried fish maws shall be packaged in accordance. With US 1659.

## **11 Labelling**

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

- a) Name of the product;
- b) Name and physical address of process or/packer.
- c) Net weight in grams or kilograms.
- d) Date of packaging.
- e) Batch or code number.
- f) Expiry date.
- g) Storage conditions.
- h) Country of origin

11.2 Nutritional labelling, nutrition and health claims shall be made in accordance with US EAS 803, US EAS 804

## **12 Sampling**

Sampling shall be done be carried out in accordance to US CAC/GL 50



## Certification marking

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