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Vegetable and nut spread — 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/TC2, *Food and agriculture*, Subcommittee SC 6, *edible oil seeds, fats and oils*.

Vegetable and nut spread — Specification

1 Scope

This Draft Uganda standard the requirements and methods of sampling and test of vegetable and nut spread for human consumption.

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.

EAS 38, Labelling of pre-packaged foods

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

US EAS 803, Nutrition labelling— Requirements

US EAS 804, Claims— General Requirements

US EAS 805, Use of nutrition and health claims— Requirements

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 21527, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95

US 45, Food additives and contaminants

US ISO 5555, Animal and vegetable fats and oils – Sampling

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

US ISO 4833-1, Microbiology of the food chain -- Horizontal method for the enumeration of microorganisms -- Part 1: Colony count at 30 degrees C by the pour plate technique

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

US ISO 2590, General method for the determination of arsenic -- Silver diethyldithiocarbamate photometric method

3 Terms and definitions

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

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>

3.1 nut 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

3.6 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 Vegetable and nut spread shall be prepared by grinding shelled and roasted blanched or unblanched edible nut oil seeds, or mixtures of these nuts complying with the relevant Uganda standards.

4.1.2 Optional ingredients such as salt, honey, sugar, high fructose corn syrup, molasses, monoglycerides, vitamins, salt, proteins, stabilizers, milk products, anti-oxidants, cocoa powder/cocoa butter may be used.

4.2 General requirements

The vegetable and nut spread shall

- a) be free from foreign and extraneous matter
- b) be smooth, homogeneous
- c) not have bitter taste or rancid odour characteristic of spoilage
- d) have a freshly roasted and ground peanut odor and flavor with mild cocoa notes if cocoa is used.
- e) be made from ingredients that are clean, sound, wholesome, and free from evidence of rodent or insect infestation
- f) nut spreads may contain suitable added ingredients to prevent oil separation

4.3 Specific requirements

Vegetable and nut spreads shall comply with requirements stipulated in table 1 below.

s/n	Charastistic	Requirement	Test method
1	Salt /1	Not more than 1.6 percent	AOAC 950.5
2	Peroxide value, mill equivalents peroxide-	10	US ISO 3960

	oxygen/kg, maximum		
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5. Food additives

Only the food additives permitted in US 45 standards for food additives may be used.

6 Contaminants

6.1 Pesticide

Pre-cooked dehydrated pulse products shall comply with those maximum pesticide residue limits established by CODEX Alimentarius commission for similar commodities.

6.2 Heavy metals

Pre-cooked dehydrated pulse products shall comply with those maximum heavy metal limits stated in table 2 below when tested with the test methods stated there in.

Table 2— Limits for contaminants for nut spreads

S/N.	Parameter	Limit, max	Test Method
1	Lead (Pb)	0.1 mg/kg	US ISO 12193
2	Arsenic (As)	0.1 mg/kg	US ISO 2590

7 Hygiene

7.1 Vegetable and nut spreads shall be produced, processed, handled and stored in accordance with US EAS 39.

7.2 Microbiological limit

Vegetable and nut spread shall comply with the microbial limits given in Table 3 when tested in accordance with the test methods prescribed therein

Table 3 —Microbiological limit for nut spreads

S/N.	Micro-organism	Max. limit (Cfu)	Test method
i)	Total plate count per g, max	10^5	US ISO 4833-1,
iii)	<i>Salmonella</i> spp per 25	Shall be absent	US ISO 6579
iv)	<i>E.coli</i> per g	Shall be absent	US ISO 7251
vi)	Yeasts and moulds per g, max	10^3	US ISO 21527

8 Packaging

Vegetable and nut 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

9 Labelling

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

- a) the name of the product to be declared on the label shall be “vegetable /nut spread” or accompanied by the specific name of the nut/s used;
- b) name, location and physical address of the manufacturer;
- c) net contents by weight in metric (' Systeme International') units;
- d) country of origin;
- e) lot identification;
- f) the statement “Store in a cool dry place and away from contaminants”;
- g) best before date/expiry date;
- h) date of manufacture;
- i) storage conditions;
- j) instructions for disposal of used package;
- k) list of ingredients; and
- l) if spiced or flavoured, salty or unsalted, allergens.

11.2 Nutrition labelling

The amount of micronutrients in the nut spread shall be declared on the label in accordance with US EAS 803.

11.3 Nutrition and health claims

Nut spread may have claims on the importance of the micronutrients in nutrition and health. Such claims when declared shall be consistent with US EAS 804 and US EAS 805.

10 Sampling

Sampling of nut spreads shall be carried in accordance with US ISO 5555

Bibliography

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