
Butter sauce Ghee sauce (Eshabwe) — Specification



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Foreword

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- (a) a member of International Organisation for Standardisation (ISO) and
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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 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 1, *Milk and milk products*.

Butter sauce (Eshabwe) — Specification

1 Scope

This working Draft Uganda Standard specifies requirements and methods of sampling and test for butter sauce (Eshabwe), which is intended for direct 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.

US ISO 8262-3, *Milk products and milk-based foods — Determination of fat content by the Weibull-Berntrop gravimetric method (Reference method) — Part 3: Special cases*

US ISO 5536, *Milk fat products – Determination of water content – Karl Fischer method (2nd Edition)*

US ISO 1740, *Milk fat products and butter – Determination of fat acidity (Reference method)*

US ISO 3595; *Milk fat — Detection of vegetable fat by the phytosteryl acetate test*

US ISO 5738: *Milk and milk products – Determination of copper content – Photometric method (Reference method)*

US EAS 38 *Labelling of pre-packaged foods — General requirements*

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

US 163, *Code of hygienic practice for milk and milk products*

ISO 707, *Milk and milk products – Guidance on sampling.*

US ISO 6321, *Animal and vegetable fats and oils — Determination of melting point in open capillary tubes (Slip point)*

US ISO 3727-1, *Butter – Determination of moisture, non-fat solids and fat contents – Part 1: Determination of moisture content (Reference method)*

US ISO 6320, *Animal and vegetable fats and oils — Determination of refractive index*

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

AOAC 999.10, *Official method for Lead, Cadmium, Zinc, Copper, and Iron in foods Atomic absorption Spectrophotometry after microwave Digestion*

US 45, *General standard for food additives*

US 738, *General standard for contaminants and toxins in food and feed (5th Edition)*

3 Terms and definitions

3.1

eshabwe

sauce produced from butter or ghee.

3.2

Butter

a fatty product derived exclusively from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil

4 Essential composition and quality requirements

4.1 Ingredients

Butter or ghee, Rock salt, water

General requirements

- 4.1.1 Butter sauce shall be made exclusively from butter or ghee obtained from cow milk.
- 4.1.2 Butter sauce shall be free from vegetable fat when tested in accordance with US ISO 3595.
- 4.1.3 Butter sauce shall be free from animal fat other than milk fat.
- 4.1.4 Characteristic color texture and taste

4.3 Compositional requirements

Butter sauce shall conform to the compositional requirements in Table 1.

Characteristic	Requirement	Test method
Milk fat, (% m/m, min.)	40	US ISO 8262-3
Water, (% m/m, Max.)	0.5	US ISO 5536
Free fatty acids (% m/m as oleic acid, Max)	0.5	US ISO 1740
Peroxide value (mEq O ₂ /kg fat), max	0.3	US ISO 3960
Refractive index, at 40 °C	1.4530 - 1.4590	ISO 6320
Insoluble impurities, %, max.	0.1	US ISO 663

5 Food Additives

Food additives may be used in production of butter sauce in accordance with US 45.

6 Contaminants

6.1 Contaminants and toxins

Butter sauce shall conform to the maximum limits of contaminants and toxins in US 738.

In addition the products shall conform to the maximum tolerable limits for metal contaminants listed in Table 2. Use butter standard

Table 2 — Maximum tolerable limits for metal contaminants in butter sauce

Metal contaminant	Maximum limit, mg/kg	Method of test
Copper	0.05	AOAC 999.10
lead	0.05	

6.2 Pesticide and veterinary drug residues

The butter sauce shall conform to the maximum residue limits for pesticides and veterinary drugs established by the Codex Alimentarius Commission.

7 Hygiene

Butter sauce shall be prepared and handled in accordance with US 163. The products shall conform to the microbiological limits indicated in Table 3.

Table 3 — Microbiological limits in ghee sauce

SN	Micro-organism	Maximum limits per g	Method of test
i	Total plate count	10 ⁴	US ISO 4833
ii	<i>Escherichia. Coli</i>	Absent	US ISO 11866-2
ii	<i>Salmonella spp</i>	Absent	US ISO 6785
iv	<i>Listeria. monocytogenes</i>	Absent	US ISO 10560
v	Yeasts and Moulds	10	US ISO 6611
vi	<i>Staphylococcus aureus</i>	Absent	US ISO 6888-1,

8 Packaging

Butter sauce shall be packaged in food grade containers in accordance to US 1659.

9 Labelling

In addition to US EAS 38, the following specific provisions shall apply:

- a) the name of the product;
- b) name, address and physical location of the manufacturer/processor;
- c) net contents in g or kg;
- d) manufacturing date;
- e) best before date;
- f) country of origin;
- g) conditions of storage; and

h) batch/lot number

10 Fill of the container

The fill of the container shall be in accordance with the regulations of Weights and Measures regulations of Uganda

11 Sampling

Sampling for the purpose of testing shall be done in accordance with US ISO 707.

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