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Cider and Perry — 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 16, [*Water, Drinks and related beverages*].

Cider and Perry — Specification

1 Scope

This Draft Uganda Standard specifies requirements and methods of sampling and test for cider and perry 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.

US ISO 5523, *Liquid fruit and vegetable products — Determination of sulphur dioxide content (Routine method)*

US 28, *Code of practice for hygiene in the food and drink manufacturing industry*

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

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 45, *General standard for food additives*

AOAC 999.10, *Official method for lead, cadmium, zinc, copper, and iron in foods Atomic absorption Spectrophotometry after microwave Digestion*

US EAS 104, *Alcoholic beverages — Methods of sampling and test*

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

cider

alcoholic beverage obtained by fermentation of the juice of apples or a mixture of the juice of apples and pears with or without the addition of potable water, sugars or concentrated apple or pear juices of which atleast 50% apple juice is included in any mixture from which fermentation takes place.

3.2 perry
 alcoholic beverage obtained by fermentation of the juice of pears or a mixture of the juice of pears and apples with or without the addition of potable water, sugars or concentrated pear or apple juices of which at least 50% pear juice is included in any mixture from which fermentation takes place.

4 Requirements

4.1 General Requirements.

4.1.1 The ingredients used in the production of ciders and perry shall conform to the relevant standards.

4.1.2 Cider and perry shall be free from haze and suspended particles.

4.2 Specific requirements

Cider and perry shall comply with the limits given in Table 1

Table 1- Chemical requirements for Cider and perry

Characteristics	Requirements	Methods of test (See clause2)
Alcohol content % v/v	2.5 - 15	US EAS 104
Volatile acidity (expressed as acetic acid), g/l, max	1.4	
Methanol, mg/l max	60	
Total acidity (as malic acid) g/l,	3 - 8	
Total sugar as Invert sugar, g/L, Max	Dry country wine : <4 g/l. Medium dry wine :4-12 Semi-sweet : 12-45 Sweet > 45g/L	

6 Hygiene

Cider and perry shall be manufactured and handled in a hygienic manner in accordance with US EAS 39.

6.2 Microbiological requirements

Cider and perry shall comply with limits for micro-organisms specified in

Table 2

Organism	Limit	Test Method
Coliforms, cfu/ml	Absent	US ISO 4832
Total plate count, cfu/mL, max	100	US ISO 4833-1

7 Food additives

Food additives may be used in the production of cider and perry in accordance with US 45.

8 Contaminants

8.1 Heavy metals

When tested in accordance with AOAC 999.10, the level of Lead (Pb) shall not exceed 0.02 mg/kg.

9 Weights and measures

The volume and fill of cider and perry shall comply with the weights and measures regulations of Uganda or equivalent legislation.

10 Packaging

10.1 Cider and perry shall be packaged in suitable food grade containers.

10.2 Cider and perry shall be packaged for bulk delivery and storage in containers that shall prevent contamination of the product and preserve its safety and quality.

11 Labelling

In addition to the requirements of US EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked;

- a) Product name as 'Cider or Perry.
- b) Name, physical location and address of manufacturer;
- c) Ethyl alcohol content, % by volume,;
- d) The net contents shall be declared by volume in millilitres or litres;
- e) List of ingredients in descending order of proportion by mass;
- f) Date of manufacture;
- g) Batch identification number/code;
- h) Type of cider or Perry
- i) Country of origin; and
- j) Statutory warnings

12 Sampling

Sampling shall be done in Accordance to US EAS 104

Bibliography

- [1] TZS 2003: 2017 *Cider and perry — Specification*

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Certification marking

Products that conform to Uganda standards may be marked with Uganda National Bureau of Standards (UNBS) Certification Mark shown in the figure below.

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