

DRAFT UGANDA STANDARD

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Bread crumbs — Specification



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Requests for permission to reproduce this document should be addressed to

The Executive Director
Uganda National Bureau of Standards
P.O. Box 6329
Kampala
Uganda
Tel: +256 414 333 250/1/2/3
Fax: +256 414 286 123
E-mail: info@unbs.go.ug
Web: www.unbs.go.ug

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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 co-ordinate 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 3, Cereals, Pulses and Related. Products and Processes

Bread crumbs — Specification

1 Scope

This Draft Uganda Standard specifies the requirements, test and sampling methods for bread crumbs

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.

AOAC *Official Method 999.11, Lead, Cadmium, Copper, Iron, and Zinc in Foods Atomic Absorption*

ISO 3310 (all parts), *Test sieves — Technical requirements and testing*

US ISO 11085, *Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method*

US 45, *General standard for food additives*

US 738, *General standard for contaminants and toxins in food and feed*

US 1659, *Materials in contact with food - Requirements for packaging materials*

US 1902, *Baker's yeast - Specification*

US EAS 12, *Potable water — Specification*

US EAS 35, *Fortified food grade salt — Specification*

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

US EAS 39, *Code of practice for hygiene in the food and drink manufacturing industry*

US EAS 321, *Edible fats and oils – Specification*

US EAS 900, *Cereals and pulses — Sampling*

US EAS 901, *Cereals and pulses — Test methods*

US ISO 4833 (all parts), *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 5498, *Agricultural food products - Determination of crude fibre content - General method*

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

US ISO 6579-1, *Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 1: Detection of Salmonella spp.*

US ISO 6888-1, *Microbiology of food and animal feeds — Horizontal method for enumeration of Coagulase-positive staphylococci. (Staphylococcus aureus and other species), Detection and MPN technique for low*

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

US ISO 21527-2, *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*

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

bread crumbs

product obtained by baking dough made from flour that is cooled and crushed into appropriate grain size

4 Ingredients

4.1 Essential ingredients

The following ingredients shall be used in the preparation of bread crumbs.

4.1.1 Flour complying with the relevant Uganda Standards such as wheat flour, sweet potato flour etc.

4.1.2 Salt conforming to the requirements of US EAS 35

4.1.3 Sugar complying with relevant Uganda standards

4.1.4 Potable water complying with the requirements of US EAS 12

4.2 Optional Ingredients

4.2.1 Food fortificants

4.2.2 Baker's yeast complying with US 1902

4.2.3 Flavours, herbs ,and any spices as desired

4.2.4 Vegetable oils / fat complying with US EAS 321

5 Requirements

5.1 General requirements

5.1.1 Bread crumbs shall be dry and crispy

5.1.2 Bread crumbs shall own characteristic colour, taste and flavour

5.1.3 Bread crumbs may be presented in coarse or fine texture

5.1.4 Bread crumbs shall be free from:

- a) harmful constituents,
- b) metallic objects,
- c) adulterants
- d) insect infestation
- e) fermented, musty, rancid flavours
- f) any objectionable odour

5.2 Specific requirements

Bread crumbs shall comply with the specific requirements as shown in Table 1 when tested in accordance with the test methods specified therein

Table 1 — Specific requirements for bread crumbs

S/N	Characteristics	Maximum limit	Test method
i.	Moisture content, %, m/m	10	US EAS 901
ii.	Acid insoluble ash (on dry basis), m/m	0.2	US ISO 5985
iii.	Crude fibre percent (on dry basis),m/m	0.6	US ISO 5498
iv.	Fat content,%	3.0	US ISO 11085

5.3 Particle size

Not more than 2 percent of bread crumbs shall remain on 3.15mm aperture screen and not more than 1 percent of bread crumbs shall pass through 0.18mm (180µm) aperture screen when sieved using test sieve conforming to ISO 3310

6 Hygiene

Bread crumbs shall be manufactured stored and handled under hygienic conditions in accordance with US EAS 39 and shall comply with microbiological limits given in Table 2.

Table 2 — Microbiological limits

S/N	Micro-organism	Maximum limit	Test method
i.	Salmonella per 25g	Absent	US ISO 6579

ii.	Escherichia Coli per g	Absent	US ISO 7251
iii.	Staphylococcus per g	Absent	US ISO 6888-1
iv.	Total aerobic count per g	10 ⁴	US ISO 4833
v.	Yeast and mould, per g	10 ³	US ISO 21527-2

7 Food additives

Bread crumbs may contain food additives in accordance with US 45

8 Contaminants

8.1 Heavy metals

Bread crumbs shall comply with limits for heavy metals established by the Codex Alimentarius Commission as given in Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Heavy metal limits for bread crumbs

S/N	Characteristics	Maximum limit, Mg/kg	Test method
i.	Lead	0.2	AOAC 999.11
ii	Cadmium	0.1	

8.2 Pesticide residues

Bread crumbs shall comply with pesticide residue limits established by the Codex Alimentarius Commission for this commodity

9 Packaging

Bread crumbs shall be packaged in food grade materials that ensure the integrity and safety of the product and which comply with US 1659

10 Weights and measures

Bread crumbs shall be packaged in accordance with the weights and measures regulations

11 Labelling

The following specific labelling requirements shall apply and shall be legibly and indelibly marked in accordance with the requirements of US EAS 38.

- a) name of the product to be declared on the label as 'Bread crumbs 'from X, where X is the type of flour used
- b) name and the physical address of the manufacturer / distributor
- c) net weight in metric units
- d) country of origin;
- e) lot identification;
- f) best before/use by date;.
- g) list of ingredients in descending order
- h) instruction for storage

12 Sampling

Sampling shall be carried out in accordance with US EAS 900.

Bibliography

- [1] KS 1302:1996-*Specification for bread crumbs*
- [2] US EAS 43, *Bread—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.

The use of the UNBS Certification Mark is governed by the Standards Act, and the Regulations made thereunder. This mark can be used only by those licensed under the certification mark scheme operated by the Uganda National Bureau of Standards and in conjunction with the relevant Uganda Standard. The presence of this mark on a product or in relation to a product is an assurance that the goods comply with the requirements of that standard under a system of supervision, control and testing in accordance with the certification mark scheme of the Uganda National Bureau of Standards. UNBS marked products are continually checked by UNBS for conformity to that standard.

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