

DRAFT UGANDA STANDARD

First Edition
2019-mm-dd

Soups and broths — Specification



Reference number
DUS 2238: 2019

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Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	2
4 Requirements	3
4.1 General requirements	Error! Bookmark not defined.
4.2 Specific requirements	6
5 Food additives	6
6 Contaminants	6
7 Hygiene	7
8 Packaging	7
9 Weights and measures	7
10 Labelling	7
11 Sampling	8
Bibliography	9

Foreword

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- (a) a member of International Organisation for Standardisation (ISO) and
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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/WG2, *Food and Agriculture*

Introduction

Soups are mostly used by catering institutions as starters in their normal meal courses. They are also used to a larger extent in homes. This standard, hence, will help in the protection of consumers from consumption of substandard soups, and help the manufacturers produce competitive products. The popularity of soups today may be due to increased health consciousness, to a desire for simpler or lighter meals, or to an increased appreciation of how appetizing and satisfying soups can be.

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Soups and broths — Specification

1 Scope

This Draft Uganda Standard specifies requirements, sampling and test methods for soups and broths intended for human consumption and catering purpose

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 Spectrophotometry (Dry Ashing)*

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

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

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 ISO 1871, *Food and feed products - General guidelines for the determination of nitrogen by the Kjeldahl method*

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

US ISO 6579-1 / AMD 1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp. — Amendment 1: Broader range of incubation temperatures amendment to the status of Annex D, and correction of the composition of MSR/V and SC*

US ISO 7937, *Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of Clostridium perfringens - 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 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 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 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method*

ISO 17919, *Microbiology of the food chain — Polymerase chain reaction (PCR) for the detection of food-borne pathogens — Detection of botulinum type A, B, E and F neurotoxin-producing clostridia*

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*

US ISO 21567, *Microbiology of food and animal feeding stuffs Horizontal method for the detection of Shigella spp*

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
soup**
liquid food derived from vegetable and/or fish, meat/poultry stock and their bones, natural and/or artificial, as appropriate for the specific flavour.

**3.2
stock**
clear, thin (unthickened) liquid flavoured by soluble substances extracted from protein-rich substances (such as meat, poultry and fish) , and their bones, and from vegetables and seasonings or herbs extract that forms a foundation for soups.

**3.3
Broth/ bouillon**
thin (clear) liquids obtained either by cooking of suitable protein-rich substances (such as meat, poultry and fish) or their extracts and/or hydrolysates with water, with or without the addition of seasonings and/or flavouring substances

**3.4
thick soups**
thickened either by adding a thickening agent such as roux or by pureeing one or more of their ingredients to provide a heavier consistency.

**3.5
thin soup**
unthickened broth or stock

**3.6
dehydrated soup**
contain soup ingredients in dry form

**3.7
canned soup**
condensed variety of soup prepared by canning that is ready to eat or/with a reduced proportion of water where the consumer adds water or milk before the mixture is heated

**3.8
ready to eat (RTE)**
product intended to be consumed as presented with or without heating

3.9**weight**

shall mean the weight of the vegetable prepared for use; peeled, trimmed or shelled, or the equivalent weight of dehydrated vegetables. In case of dehydrated vegetables being used, weight refers to the equivalent on fresh vegetables

3.10**meat**

edible parts of an animal but not limited to poultry, rabbits, hares, cattle, sheep, goats, pigs, horses, farmed and wild game that are intended for, or have been judged as safe and suitable for human consumption.

3.11**poultry**

poultry may consist of poultry meat, poultry fat, raw eviscerated carcasses of poultry or meat extracts of poultry origin. Poultry may refer to chicken, duck, goose, turkey and other birds, e.g., emu, ostrich, game birds and the chicks thereof that is judged as safe and suitable for human consumption

3.12**consommé (meat and poultry)**

type of clear soup made from richly flavoured stock e.g. liquid made from bony part by long simmering

3.14**Puree**

paste or thick liquid suspension usually made from cooked food ground finely

3.15**cream soup**

soup that are thickened with roux, or other added thickening agents, plus milk and/or cream

3.16**roux**

cooked mixture of equal parts by weight of fat and flour

3.17**bisque**

made from pureed shellfish / sea food or vegetable soup thickened with cream

3.18**specialty and national soups**

soups with a distinct cultural identity that use ingredients and techniques that are native to their place of origin

3.19**Chowder**

Fish or seafood-based soups thickened with vegetables, milk or cream

3.20**Cold soup**

Soups which include the natural gelatine's jellies to make stocks or by addition of gelatine powder or those that are thickened with a starch or puree. These are served cold but not chilled

4 Requirements**4.1 Types of soups and their requirements**

Soups and broths are broadly classified into different categories based on their texture

4.1.1 Vegetable (puree) soups

4.1.1.1 Vegetable soup mixes

Product sold under this or similar description (e.g. mixed vegetable soup, Windsor vegetable soup) shall contain at least four different varieties of vegetable and not one variety should unduly predominate. Should any one vegetable variety be more than 40 per cent of the total weight of the vegetables, the descriptions of the soup shall include the name of the predominant variety (e.g. potato and vegetable soup).

4.1.1.2 Single-named Vegetable Soups (e.g. Mushroom, Celery, Lentil Soup)

Product sold under such description, the weight of the named vegetable shall exceed 50 per cent the sum of the weights of the remaining vegetables

4.1.1.3 Tomato Soup

[Product sold under this description shall contain not less than 3 per cent tomato solids.]

4.1.1.4 Vegetarian soups and low-fat soups

Vegetable soups for vegans shall contain no meat or any other animal product and shall be made with water or vegetable stock. The appeal of vegetarian vegetable soups depends entirely on the freshness and the quality of the vegetables. High quality ingredients shall be used. To bind thick soups, use a starch slurry or a roux made with oil rather than butter

Note: Lacto-vegetarians, on the other hand, accept soups containing butter, milk, or cream

4.1.2 Cream soups

Product described as cream soup shall comply with any one of the following requirements:

- a) Not less than 2.5 per cent, by weight, of butterfat.
- b) [Not less than or equal to 2, by weight, of butter fat if the total fat content is less than 3 per cent.
if the total fat content is less than 3 per cent.]
- c) [No butter fat or less than 1.5 per cent, by weight, of butter fat if the total fat content is less than 3.5 per cent.]

4.1.3 Dehydrated soups

shall not contain water and are prepared by adding water and then heating the product for a short time, or by adding hot water directly to the dry soup mix

4.1.4 Meat Soup

Product sold under this description shall contain not less than 6 per cent, by weight, of meat (if unqualified). If sold under specific name e.g. beef soup, it shall contain not less than 6 per cent by weight, of the named meat except in the case of oxtail or kidney soup

4.1.5 Canned meat soups

shall have at least two thirds of total creatinine derived from meat and shall be not less than 70 mg/L creatinine prepared according to directions for use.

4.1.6 Oxtail Soup

Product sold under this description shall contain not less than 2 per cent of oxtail and the total meat content shall be not less than 6 per cent by weight, of meat.

4.1.7 Poultry Soups

Product sold under a specific name e.g. chicken soups, shall contain not less than 6 per cent of raw, eviscerated and dressed poultry carcasses.

4.1.8 Clear Soups

This shall be thin clear liquid obtained by suitable extraction of meat, poultry or by dilution of their extractives or in the case of clear vegetables.

4.1.8.1 Consommé

Product sold under this description shall be a clear soup in the preparation of which meat (or an equivalent of extractives) has been the predominant ingredient.

4.1.8.2 Beef Consommé

The predominant ingredient shall be the named meat (beef), and shall conform to the requirements as per table 1. At least two thirds of the total creatinine content shall be of bovine origin and not less than 110 mg/L.

4.1.8.3 Fatty Consommé

Product sold under this description shall contain at least 2.5 g fat per litre of product when prepared according to the directions of use.

4.1.8.4 Julienne

Product sold under this description shall be a suitable clear soup containing not less than 3 per cent of strip vegetables.

4.1.9 Broths

Broth as canned shall contain meat or bone extractives, derived from meat, bones, meat extractives used either singly or in any combination of two or more in such proportion that the nitrogen content shall be equivalent to not less than 11 per cent, by weight, meat protein (N X 6.25). The broth may contain, optionally, meat fibre, vegetables, farinaceous material, spices, herbs and suitable colourings or flavourings. It shall conform to the requirements as per table 1:

4.1.9.1 Single- named meat broths (e.g. Beef broth)

Product sold as beef broth shall be defined as above if the preparation of which only fresh beef and/or extractives or beef bones have been used as the meat ingredient and shall conform to the requirements as per table 1. At least two thirds of the total creatinine content shall be of beef origin and not less than 70 mg/L of broth prepared according to the directions of use.

4.1.9.2 Poultry broth

Poultry may consist of poultry meat, poultry fat, raw eviscerated carcasses of poultry or meat extracts of poultry origin. Poultry may refer to chicken, duck, goose, turkey and other birds, e.g. ostrich, game birds and the chicks thereof and shall conform to Table 1 for total nitrogen and sodium chloride levels.

4.1.9.3 Fatty broth or Fatty meat broth, Fatty poultry broth

They shall contain at least 2.5 g of fat per litre of product prepared according to the directions for use

4.1.10 Bouillon

4.1.10.1 Meat bouillon

Shall be prepared by using meat or meat extracts. and shall conform to the total nitrogen and sodium chloride levels as per table 1

4.1.10.2 Poultry bouillon

Shall be prepared by using poultry meat, poultry fat, raw eviscerated carcasses of poultry or meat extracts of poultry origin and shall conform to the total nitrogen and sodium chloride levels as per table 1

4.1.10.3 Other bouillons

Other types of bouillons shall conform to the total nitrogen and sodium chloride levels as per table 1

4.2 Specific requirements

Soups and broths shall conform to the specific requirements given in table 1 when tested in accordance with the test methods specified therein

Table 1 — Specific requirements for some categories of soup and broth

Requirements	Broth	Single named broth	Single named meat <i>consommé</i>	Poultry bouillon	Other bouillons	Test method
Total nitrogen	350mg/L, min	100mg/L, min	160mg/L, max	100mg/L, min	50mg/L, min	US ISO 1871
Sodium chloride g/L(max)	12.5					TBD
Note 1: For dehydrated soups, the moisture content shall not exceed 10% when tested in accordance with US ISO 6496						

5 Food additives

Soups and broths shall contain food additives in accordance with US 45

6 Contaminants

6.1 Heavy metals

Soups and broths shall comply with limits for heavy metals established by the Codex Alimentarius Commission

6.2 Pesticides

Soups and broths shall comply with limits for pesticide residues established by the Codex Alimentarius Commission

6.3 Mycotoxins

When determined in accordance with US ISO 16050, the maximum content of aflatoxins in soups and broths shall not exceed 10 µg/kg for total aflatoxins

7 Hygiene

Soups and broths shall be produced and handled under hygienic conditions in accordance with US EAS 39 and shall comply with the microbial limits given in Table 3 when tested in accordance with the test methods prescribed therein.

Table 3 — Microbiological limits in Soups and broths

Micro organism	Limit	Test method
Aerobic Plate Count, cfu/g, max	100	US ISO 4833-1
Yeast and moulds, cfu/g, max	Absent	US ISO 21527-1 / US ISO 21527- 2
E.coli, cfu/g, max	Absent	US ISO 16649-2
Salmonella /25 g	Absent	US ISO 6579-1/AMD 1:2020 or AOAC 967.26
Shigella	Absent	US ISO 21567
<i>Staphylococcus aureus</i> cfu/g	Absent	US ISO 6888-1

8 Packaging

Soups and broths shall be packaged in food grade packaging material that will safeguard the hygienic, safety, nutritional, technological, and organoleptic qualities of the product in accordance with US 1659.

9 Weights and measures

Soups and broths shall be packaged in accordance with the weights and measures regulations of Uganda

10 Labelling

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

- a) name of product
- b) nature and type of soup or broth as described sub clause 4.1;
- c) name and address of manufacturer/parker/importer;
- d) batch number/date of manufacture;
- e) expiry date;
- f) country of origin;
- g) net content in metric units;
- h) list of ingredients in descending order;
- i) instructions for use;
- j) storage condition;
- k) declaration of allergens, if any

11 Sampling

Sampling shall be done in accordance with US CAC/GL 50

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