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DRAFT UGANDA STANDARD

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Dried meat — Specification

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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.

This Draft Uganda Standard, DUS DEAS 1063: 2021, *Dried meat — Specification*, is identical with and has been reproduced from an East African Standard, EAS 1063: 2021, *Dried meat — Specification*, and adopted as a Uganda Standard.

The committee responsible for this document is Technical Committee UNBS/TC 213, *Live animals, meat and meat products.*

This standard cancels and replaces US 1930: 2019, *Dried meat — Specification*, which has been withdrawn.

Wherever the words, “East African Standard" appear, they should be replaced by "Uganda Standard".

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PUBLIC REVIEW DRAFT

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 004, Meat and meat products.

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Dried meat — Specification

1 Scope

This draft East African Standard specifies requirements, sampling and test methods for dried meat.

2 Normative references

The following documents are 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 769, *Specification for edible fats and oil*

EAS 35, *Edible salt – Specification*

Codex *Standard GSFA 192*

EAS 39, *Hygiene in the food and drink manufacturing industry - Code of practice*

ISO 22000, *Food safety management systems - Requirements for any organization in the food chain*

EAS 151, *Hazard analysis critical control points (HACCP)*

CAC/MRL 2, *Maximum Residue Limits for Veterinary Drugs in Food*

EAS 38, *Labelling of pre-packaged foods*

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

ISO 16649-2, *Microbiology of food and animal feeding stuffs -— Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

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*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

ISO 11290 – 1, *Microbiology of the food chain - Horizontal method for the detection and enumeration of Listeria monocytogenes and other Listeria spp. -- Part 1: Detection method*

CAC/RCP 58-2005, *Codex code of hygienic practice for meat*

EAS 12, *Specification for potable water*

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ISO 17604, *Microbiology of food and animal feeding stuffs- carcass sampling*

ISO/TS 17728, *Microbiology of food and animal feeding stuffs- sampling techniques for microbiological analysis of foods and feeds*

ISO 16654, *Microbiology of food and animal feeding stuffs - Horizontal method for the detection of Escherichia coli 0157:H7*

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 Meat
all parts of an animal that are intended for, and have been judged as safe and suitable for human consumption

3.2 Meat product
Is meat that has been subjected to treatment irreversibly modifying its Organoleptic and physiochemical characteristic (OIE)

3.3 Dried meat
meat product that has undergone water loss to achieve desired moisture content obtained through appropriate techniques such as but not limited to sun drying, solar drying, oven drying, air drying, heat drying and freeze drying

3.4 Food producing animals
are gazetted animals that are wholesome and fit for human consumption

3.5 Ready-to-eat
Products that are intended to be consumed without any further cooking steps

3.6 Meat speciation
method of analysis for species identification in raw, heated and/or processed meat products offered for sale

PUBLIC REVIEW DRAFT

4 Raw materials

4.1 Meat shall be inspected and approved as wholesome and fit for human consumption and free from objectionable odours, flavours and other contamination.

4.2 All ingredients shall be of acceptable biological, chemical and physical quality and complying with the relevant East African standards.

5 Requirements

5.1 General requirements

5.1.1 The meat used for preparing dried meat product shall be obtained from food producing animals which have been slaughtered in accordance with CAC/RCP 58.

5.1.2 The meat shall be inspected and approved as fit for human consumption by a competent authority.

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5.1.3 The meat used for this processing shall be from one type and its flavor must be characteristic of that type.

5.1.4 The products shall be free from foreign bodies, dirt, sign of spoilage and unacceptable odors.

5.2 Specific requirements

The Dried meat shall comply with the specific requirements given in Table 1, when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for dried meat

S/No.	Parameters	Limits for the final product % m/m	Test method
i.	Moisture content, max.	30	ISO 936
ii.	Crude fat, max.	25	ISO 1442
iii.	Crude protein, min.	20	ISO 937
iv.	Total ash, max.	5	ISO 936

PUBLIC REVIEW DRAFT

5.2.2 Quality requirements

Dried meat shall comply with the following quality requirements.

5.2.2.1 The **appearance** of the dried meat shall be as uniform as possible. The absence of large wrinkles and notches indicates the desired steady and uniform dehydration of meat.

5.2.2.2 The **colour** of the surface, as well as of the cross-cut should be uniform and dark red. A darker peripheral layer and bright red colour in the centre indicates excessively fast drying. Because of the remaining higher water content in the centre, these meat parts may still be susceptible to microbiological growth.

5.2.2.3 The **texture** of properly dried meat shall be hard, similar to frozen meat. A softer texture can be recognized by pressing the meat between your fingers. These pieces shall be kept for one more day in the dryer for finishing.

5.2.2.4 Taste and flavour are very important criteria for the acceptance of dried meat by the consumer. Dried meat shall possess a mild salty taste which is characteristic for naturally dried meat with no added spices. Off-odours shall not occur. However, a slightly rancid flavour, which occurs because of chemical changes during drying and storage, is commonly found in dried meat and is acceptable. Dried meat with a high fat content shall not be stored for a long period but used as soon as possible in order to avoid intensive rancidity.

6 Optional ingredients

a) Spices, Seasonings and Condiments shall comply with relevant East African Standard;
b) Edible fat and oil complying with EAS 769;
c) Salts complying with EAS 35;
d) Curing agents complying with Codex GSFA.

7 Food additives

The food additives used in the dried meat product shall be in accordance with Codex Standard GSFA 192.

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8 Hygiene requirements

Dry meat products shall be prepared in hygienic conditions as stipulated in EAS 39.

9. Microbiological limits

Dried meat shall comply with the microbiological limits in Table 2, when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for dried meat

S/No.	Type of organisms	Dried meat		Test method
		Ready to eat	Further processing	
i.	*Enterobacteriaceae,* cfu/g, max.	10^2	10^3	ISO 21528-2
ii.	*Escherichia coli,* cfu/g, max.	absent	10^3	ISO 16649-2
iii.	*Coagulase positive staphylococcus aureus,* cfu/g, max.	absent	10^3	ISO 6888-1
iv.	*Salmonella, per 25g*	absent	absent	ISO 6579
v.	*Listeria monocytogenes cfu/g*	absent	absent	ISO 11290-2
vi.	*Yeast and moulds, cfu/g*	10^2	10^4	ISO 21527-2

10 Dried meat speciation

The identification/isolation of meat species shall be done according to the Polymerase Chain Reaction (PCR) test and Enzyme Linked Immuno Sorbent Assay (ELISA) procedure amongst other validated methods.

11 Contaminants

11.1 Veterinary drug residues

Dried meat shall have a maximum Residual limit for veterinary drugs in accordance with CAC/MRL-2.

11.2 Pesticide residues

Dried meat shall have a maximum pesticide residues limit as in accordance with Codex Alimentarious standards.

12 Heavy metals

Dried meat shall not contain heavy metal contaminants in excess of the limits given in Table 3, when tested in accordance with the test methods specified therein.

Table 3 — Heavy metal contaminants limits for dried meat

S/No.	Contaminants limits	Maximum limits ppm	Test method
i.	Arsenic (As)	0.1	ISO 17294-2
ii.	Lead (Pb)	0.1	ISO 6633
iii.	Cadmium (Cd)	0.05	ISO 5961
iv.	Mercury (Hg)	0.03	ISO 6637

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13 Packaging

Dried meat shall be packaged in suitable food grade materials which will safeguard the hygienic, nutritional, technological and organoleptic properties of the product.

14 Labelling

Labelling of packages of dried meat shall be done in accordance with the requirements stipulated in EAS 38. Labelling of pre-packaged food shall include the following:

a) Name of the product (of meat used) as appropriate;

b) Name, location and address of manufacturer;

c) Net weight, in g or kg;

d) Declaration as either “raw”,” cooked” “smoked’’;

e) Declaration as either “ready-to-eat” or “for further processing”;

f) Declaration of method of drying;

g) List of ingredients in descending order;

h) Nutritional information;

i) Declaration of preservatives used;

j) Date of manufacture;

k) Expiry date;

l) Batch number;

m) Instructions for use;

n) Storage conditions; and

o) Country of origin.

15 Sampling

Samples shall be taken in accordance with the provisions of ISO/TS 17728.

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