

DRAFT UGANDA STANDARD

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Pastry — 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 203, *Cereals, pulses and related products and processes*

This [second](#) edition cancels and replaces the first edition (US 1599:2015), which has been technically revised.

Introduction

Pies, turnovers, strudel and cream puffs, are just a few of the pastries loved the world over. The same basic ingredients, flour, fat and water, are used to make all of them. When combined in different proportions and by varying mixing methods, these basic ingredients make flexible dough's that can be shaped into practical or decorative shapes to hold a variety of sweet or savory fillings.

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1 Scope

This Draft Uganda Standard specifies requirements, sampling and test methods for pastry.

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

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

US EAS 740, *Cassava composite wheat flour — Specification*

US EAS 782, *Composite flour — Specification*

US 45, *General standard for food additives*

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

US EAS 1, *Wheat flour — Specification*

US EAS 12, *Drinking (potable) water — Specification*

US EAS 14, *Margarine — Specification*

US EAS 22, *Butter — Specification*

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

US EAS 803, *Nutrition labelling — Requirements*

US EAS 804, *Claims — General requirements*

US EAS 805, *Use of nutrition and health claims — Requirements*

US ISO 2171, *Cereals, pulses and by-products — Determination of ash yield by incineration*

US ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 300 °C by the pour plate technique*

US ISO 5498, *Agriculture food products — Determination of crude fibre content — General method* US ISO 5983-1, *Animal feeding stuffs — Determination of nitrogen content and calculation of crude protein content — Part 1: Kjeldahl method*

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

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*

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 pastry
product produced by mixing of flour, water and fat and baked into different shapes and sizes and may or may not be filled with sweet or savoury fillings or any other food ingredients

4 Requirements

4.1 Ingredients

4.1.1 Essential ingredients

The following essential ingredients may be used in the preparation of pastry and shall comply with the following Uganda standards:

- a) wheat flour conforming to US EAS 1 and
- b) composite flours conforming to US EAS 741 and US EAS 782;
- c) butter conforming to US EAS 22 or margarine conforming to US EAS 14;
- d) salt conforming to US EAS 35; and
- e) water conforming to US EAS 12.

4.1.2 Optional ingredients

In addition to the essential ingredients in 4.1.1, the following optional ingredients may be used in the preparation of pastry:

- a) baker's yeast;
- b) gluten;
- c) milk and milk products;
- d) fruits and fruit products;
- e) egg and egg products;

- f) spices;
- g) honey and sugar products;
- h) meat; and
- i) any food products fit for human consumption

4.2 General requirements

Pastry shall:

- a) be free of extraneous and foreign matter;
- b) be free from abnormal flavours or rancid odours;
- c) have a homogeneous crust and free from unburned parts; and
- d) have a pleasant and acceptable taste.

4.3 Specific requirements

Pastry shall comply with the specific requirements given in Table 1 when tested in accordance with the methods specified therein.

Table 1 — Specific requirements for pastry

S/N	Parameter	Requirement	Test method
i-	Moisture content, %, max.	40	US ISO 712
ii-	Total fat, %, max.	30	US ISO 11805
iii.	Acid insoluble ash, %, mass by mass, on dry basis, max.	0.1	US ISO 5985
iv.	Acidity of extracted fat (%oleic acid)	1	US ISO 7305

5 Food additives

Food additives may be used in the preparation of pastry in accordance with US 45.

6 Contaminants

6.1 Pesticide residues

Pastry shall conform to those maximum limits for pesticide residues established by the Codex Alimentarius Commission.

6.2 Other contaminants

Pastry shall conform to those maximum limits for other contaminants specified in US 738.

7 Hygiene

Pastry shall be produced and handled under hygienic conditions and in appropriate premises in order to prevent contamination of the product.

Pastry shall comply with the limits for micro-organisms given in Table 2 when tested in accordance with the methods specified therein.

Table 2 — Microbiological limits for pastry

S/N	Micro-organism	Limits	Test method
i.	Total plate count, CFU/g, max.	10 ³	US ISO 4833-1
ii.	<i>Escherichia coli</i> , MPN/g, max.	Absent	US ISO 7251
iii.	Yeast and mould, CFU/g, max.	10 ²	US ISO 21527-2
iv.	<i>Staphylococcus aureus</i> , CFU/g, max.	10 ²	US ISO 6888-1
v.	<i>Salmonella</i> , 25 g, max.	Absent	US ISO 6579

8 Weights and measures

Pastry shall be packaged in accordance with the Weights and Measures requirements of the destination country

9 Packaging

Pastry shall be packaged in food grade packaging material which will safeguard the hygienic, nutritional and organoleptic qualities of the product. The containers including packaging materials shall not impart any toxic substance or undesirable odour to the product.

10 Labelling

10.1 General

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

- a) name of the product as "X pastry" where "X" is replaced by the specific product;
- b) complete list of ingredients to be declared in descending order of proportion;
- c) name and physical address of processor/producer;
- d) batch or code number;
- e) storage conditions and instructions;
- f) date of manufacture;
- g) best before date;

- h) net content in metric units
- i) allergen declaration; and
- j) country of origin;

10.2 Nutritional labelling

The amount of micronutrients in the pastry shall be declared on the label in accordance with US EAS 803.

10.3 Nutrition and health claims

Pastry may have claims on the importance of the micronutrients in nutrition and health. Such claims when declared shall be in accordance with US EAS 804 and US EAS 805.

11 Sampling

Sampling shall be done in accordance with US ISO 24333

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Bibliography

- [1] US 1559:2015, Pastry - 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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