

DRAFT UGANDA STANDARD

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Food snacks — 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 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 1558:2015), which has been technically revised.

Food snacks — Specification

1 Scope

This Uganda Standard specifies requirements, sampling and test methods for food snacks

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

US 28 EAS 39, *Code of practice for hygiene in the food and drink manufacturing industry*

US ISO 712, *Cereals and cereal products -- Determination of moisture content -- Reference method*

US 45, *General standard for food additives*

US EAS 803, *Nutrition labelling — Requirements*

US EAS 804, *Claims — General requirements*

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

US ISO 660, *Animal and vegetable fats and oils — Determination of acid value and acidity*

US ISO 3960, *Animal and vegetable fats and oils — Determination of peroxide value*

US ISO 5498, *Agricultural food products — Determination of crude fibre content — General method*

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

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

US ISO 21527-2, *Microbiology of food and animal feedstuffs — 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 21527-2, *Microbiology of food and animal feedstuffs — 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 24333, *Cereals, and cereal products — Sampling*

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

snacks

portion of food, often smaller than a regular meal, generally eaten between meals

4 Requirements

4.1 Raw materials

4.1.1 Essential ingredients

The essential ingredients used in the manufacture of snack shall comply with the relevant Uganda standards and these include;

- a) Cereals, nuts, vegetables, fruits, roots and tubers and their derived products
- b) edible animal and vegetables fats and oils.

4.1.2 Optional ingredients

The optional ingredients used in the manufacture of snacks may include:

- a) edible iodised salt;
- b) sugars;
- c) herbal plants which are permitted in food;
- d) milk;
- e) fermented milk;
- f) flavouring agents;
- g) other ingredients that are food grade; and
- h) nuts

4.2 General requirements

Snacks shall be

- a) clean and free from foreign matter,
- b) free from rancidity and off-odours,
- c) of distinctive sensory characteristics,
- d) of pleasant taste and smell,

- e) free from excess oils, and
- f) have a desired texture with uniform size and shape characteristic to the product.

4.3 Specific requirements

Snacks shall conform to the specific requirements given in Table 1 when tested in accordance with the methods specified therein.

Table 1 — Specific requirements for food snacks

Characteristic	Requirement	Test method
Fat, %, max.	23	US ISO 11085
Crude fibre, %, max.	5.0	US ISO 5498
Free fatty acids, %, by mass, max.	1.5	US ISO 660
Peroxide value, meq oxygen/kg fat, max.	10	US ISO 3960
Acid insoluble ash, %, max.	0.15	US ISO 5985
Moisture, %, by mass, max.	38	US ISO 712

5 Food additives

Food additives may be used in snacks in accordance with US 45.

6 Hygiene

6.1 Snacks shall be produced and handled in accordance with US 28 EAS 39.

6.2 Snacks shall comply with microbiological requirements given in Table 2 when tested in accordance with the methods specified therein.

Table 2 — Microbiological limits for food snacks

S/N	Type of micro-organism	Limits	Test method
i	Yeasts and moulds , cfu/ g	10 ³	US ISO 21527-2
ii	<i>Salmonella spp</i> per 25 g	Absent	US ISO 6579
iii	<i>Escherichia coli</i> , MPN/g	Absent	US ISO 7251

7 Contaminants

7.1 Pesticide residues

Snacks shall comply with those maximum pesticide residue limits established by Codex Alimentarius Commission for similar commodities.

7.2 Other contaminants

Snacks shall comply with those other contaminants limits specified in US 738.

7.3 Aflatoxins

When determined in accordance with US ISO 16050, the maximum content of aflatoxins in snacks shall not exceed 10 µg/kg for total aflatoxins and 5 µg/kg (ppb) for aflatoxin B₁.

8 Packaging

Snacks shall be packaged in food grade materials that will safeguard the hygienic, nutritional and organoleptic qualities of the product.

9 Weights and measures

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

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 to be declared on the label shall be "Snack " or accompanied by the specific name of the cereal used or "X based snack" where 'X' refers to the cereal used;
- b) net contents by weight in metric (' Systeme International') units;
- c) name, location and physical address of the manufacturer;
- d) country of origin;
- e) lot identification each container shall be permanently marked with lot identification;
- f) the statement "Store in a cool dry place and away from contaminants";
- g) storage conditions;
- h) best before date;
- i) instructions for disposal of used package;
- j) list of ingredients;
- k) if spiced or flavoured, salty or unsalted, allergens; and
- l) source of fat or oil used.

10.2 Nutrition labelling

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

10.3 Nutrition and health claims

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

11 Sampling

Sampling of snacks shall be done in accordance to US ISO 24333.

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Bibliography

- [1] US 1558: 2015, Food grain snacks — 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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