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Goose meat — Carcasses and parts

PUBLIC REVIEW DRAFT



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National foreword

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- (a) a member of International Organisation for Standardisation (ISO);
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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 representatives of consumers, traders, academicians, manufacturers, government and other stakeholders.

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 DARS 1242:2022, *Goose meat — Carcasses and parts*, is identical with and is being reproduced from an African Standard, DARS 1242:2022, *Goose meat — Carcasses and parts*, and is proposed for adoption as a Uganda Standard.

The committee responsible for this document is Technical Committee UNBS/ TC 214, *Poultry and poultry products*.

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

Goose meat — Carcasses and parts – Specification



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Foreword

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This African Standard was prepared by ARSO/TC 07, *Meat, poultry, eggs and related products*.

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Introduction

The purpose of this standard is to facilitate trade by better communicating product and packaging specifications for raw poultry products among producers, traders and buyers. The trade descriptions provide concise word and picture descriptions of product composition and define a coding system to precisely specify product and packaging characteristics. The producer should certify that delivered product satisfies all product and packaging characteristics specified by the buyer. For additional assurance that delivered product will meet the purchaser's specified options, the buyer or seller optionally can use the services of a third party. When examinations are limited to final products, third parties will not normally be able to certify certain purchaser-specified options, specifically: production and feeding systems, slaughter system, and the adequacy of product labeling.

This African Standard provides detailed requirements and procedures for assessing product quality for commonly traded poultry products. Products that meet these requirements can be certified by an authoritative third party at the request of the buyer or seller, as meeting a specific grade such as Grade A.

In the elaboration of this African Standard, references made to technical experts and International Standards are hereby acknowledged.

Goose meat — Carcasses and parts

1 Scope

This African standard specifies the quality and safety requirements, method of sampling and test methods for raw Goose meat, carcass and parts intended for human consumption. This excludes Products with added ingredients or “goose preparations”.

2 Normative references

The following referenced documents are indispensable for the application 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 972.25 Official Method of Analysis of Lead in Foods- Atomic Adsorption Spectrophotometry

CAC/MRL 2, *Maximum residue limits for veterinary drugs in food.*

ARS 56, *Labelling of pre-packaged foods — General requirements*

CAC/RCP 1, *Recommended international code of practice — General principles of food hygiene*

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*

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 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 °C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

ISO 7937, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of Clostridium perfringens — Colony-count technique*

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

ISO 10272-1:2017, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Campylobacter spp. — Part 1: Detection method*

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

3 Terms and Definitions

For the purpose of this standard the terms and definitions given in CD-ARS 1219 shall apply.

4. Presentation

Goose carcasses and parts shall be presented chilled or frozen.

5. Quality Requirement

5.1 General Requirements

All Goose meat shall originate from goose slaughtered in establishments regularly operated under the applicable regulations pertaining to food quality and safety. Inspection of carcasses and cuts shall be intact, taking into account the presentation

- (a) Free from any foreign material (e.g. glass, rubber, plastic, metal¹).
- (b) Free of foreign odours.
- (c) Free of faecal contamination.
- (d) Free of improper bleeding.
- (e) Free of viscera, trachea, oesophagus, mature reproductive organs, and lungs².
- (f) Practically free of feathers and haemorrhaging³.
- (g) Free of freezer-burn⁴.
- (h) Free of gall discoloration³.
- (i) Free from Bruises / scratches
- (j) Free from Dark Breast meat

5.2 Specific Requirement

5.2.1 Degree of Boniness

Bone code (data field 3a)	Category	Description
0	Not specified	it lacks any description to be placed under any category
1	Bone-in	Product has no bones removed
2	Partially boneless	Product has some, but not all bones removed
3	Boneless	Product has all bones removed

5.2.2 Skin Coding

Goose carcasses and parts vary in presentation for skin as follows:

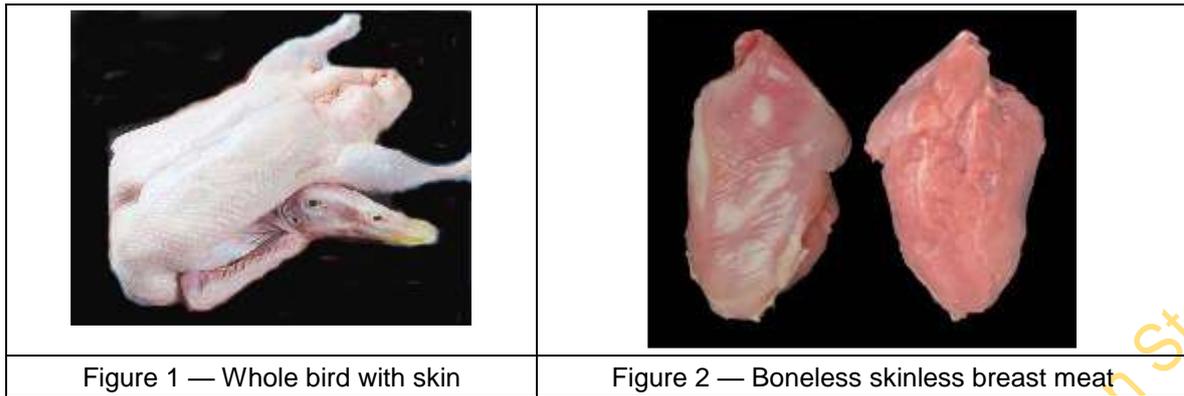
Skin code (data field 3b)	Category	Description
0	Not specified	it lacks any description to be placed under any category
1	Skin-on	Product with skin (Figure 1)
2	Skinless	Product with all skin removed (Figure 2)

¹ When specified by the purchaser, meat items will be subject to metal particle detection.

² Unless these organs are inherent to the item specified.

³ This can only be allowed if disclosed by the seller and as permitted by national legislation and by the quality or grade selected.

⁴ Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), and/or tactile properties (dry, spongy).



5.2.3 Goose categorization

Category code (data field 5)	Category	Description
0	Not specified	No category specified, it lacks any description to be placed under any category
1	Very young goose	Less than 4 weeks of age
2	Young goose	Less than 8 weeks (56 days) of age. For musk goose less than 12 weeks. Tip of sternum is flexible
3	Reserved goose	Between 10 and 17 weeks of age. For musk goose between 13 and 23 weeks
4	Mature goose	More than 18 weeks of age. For musk goose, more than 24 weeks of age
5	Egg-laying goose	More than 21 weeks of age
6	Breeding male and female goose	More than 26 weeks of age

6 Food additives

Food additives, if used in Goose carcass and cuts shall comply with Codex Stan 92.

7 Contaminants

7.1 Heavy Metal

Chicken carcass and cuts shall not contain heavy metals contaminants in excess. Beef carcasses and cuts shall not contain lead (Pb) in excess of 0.1 ppm when tested in accordance with AOAC 972.25.

7.2 Microbiological limits

Goose carcass and cuts shall comply with maximum limits for microbial levels as specified in Table 2,

Table 2-Microbiological limits for goose carcass and cuts

S/No	Microorganism	Maximum limits	Test method
i.	Total plate count, cfu/g	10 ⁵	ISO 4833-1
ii.	<i>Staphylococcus aureus</i> , cfu/g	10 ²	ISO 6888-1
iii.	<i>Escherichia coli</i> , cfu/g	10 ²	ISO 16649-2
v.	<i>Salmonella spp</i> , per 25g	Absent	ISO 6579
vi.	<i>Clostridium perfringens spp</i>	Absent	ISO 7937

Campylobacter spp, per g the target is 103 cfu

7.3 Veterinary drug residues

Goose carcass and cuts shall comply with the maximum drug residue limits as specified in CAC/MRL 2.

7.4 Pesticide residues

Goose carcass and cuts shall comply with the maximum pesticide residue limits as specified in Codex Alimentarius Commission.

8. Packaging

Goose carcass and cuts shall be packaged in food grade containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

9. Labelling

In addition to the requirements of ARS 56, each goose carcass and cuts inspected and passed as fit for human consumption shall bear an approval mark on the label attached to the package. The following labelling requirements shall apply and shall be legibly and indelibly labelled.

1. Name of the product;
2. type and grade of goose carcass;
3. slaughter facility identification number;
4. name of the manufacturer and physical address;
5. country of origin;
6. batch or code number;
7. net weight in metric units;
8. storage conditions;
9. best before date and
10. National Standard Certification stamp (where applicable) Production and feeding systems (where applicable)
11. Processing/packaging date (where applicable)
12. Quality/grade/classification (where applicable)
13. Slaughtering procedures (where applicable)
14. Chilling system (where applicable)

9.1 Other product claims

Other product claims may be listed on product labels as required by the importing country's legislation, or at the buyer's request or as chosen by the processor. If listed, such product claims shall be verifiable

Examples of such product claims include the following:

- (a) Country of birth
- (b) Country(ies) of raising
- (c) Country of slaughter
- (d) Country(ies) of processing/cutting
- (e) Country(ies) of packing

- (f) Country of origin: In this standard the term “country of origin” is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country
- (g) Production and feeding systems

10 Sampling

Sampling shall be done in accordance with the provisions of CAC/GL 50 for general sampling and ISO 17604 for microbiological analysis.

Public Review Draft for comments only — Not to be cited as African Standard

