DRAFT UGANDA STANDARD

DUS DARS 1224

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Chicken 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);

(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 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 1224:2021, *Chicken meat — Carcasses and parts,* is identical with and is being reproduced from an African Standard, DARS 1224:2021, *Chicken 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".

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AFRICAN STANDARD

DARS 1224

First Edition 2022

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Chicken meat — Carcasses and parts – Specification

Reference No. DARS 1224:2022
ICS 67.120.30

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Foreword

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Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ARSO shall not be held responsible for identifying any or all such patent rights.

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 at the wholesale level by better communicating product and packaging specifications for raw poultry products among buyers, producers, and traders. 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 differs from CD-ARS 1213:2021, *Dressed poultry — Specification*. CD-ARS 1213:2021 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 preparation of this African Standard, references made to technical experts and International Standards are hereby acknowledged.

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Chicken meat — Carcases and parts

1 Scope

This Draft African standard specifies the quality and safety requirements, methods of sampling and test for raw chicken meat, carcass and parts intended for human consumption.

This excludes products with added ingredients or “chicken 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 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli 0157*

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.*

ECE/TRANS/165, *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)*.

3 Terms and Definitions

For the purpose of this standard the definitions given in DARS 1219 shall apply.

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4. Presentation

Chicken carcases and parts shall be presented chilled or frozen.

5 Quality Requirements

5.1 General requirements

All chicken meat must originate from chickens slaughtered in establishments regularly operated under the applicable regulations pertaining to food quality and safety. Carcasses and parts shall be intact, taking into account the following presentation:

(a) Free from any foreign material (e.g. glass, rubber, plastic, metal[1]).

(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 lungs[2].

(f) Practically free of feathers and haemorrhaging[3].

(g) Free of freezer-burn.

(h) Free of gall discoloration.
(i) Free from bruises/d scratches
(j) Free from dark breast meat

5.2 Specific Requirement

5.2.1 **Degree of Boniness**

Boniness code	Category	Description
0	Not specified	
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

Chicken carcass and parts skin shall be coded as follows;

Skin code (data field 3b)	Category	Description
0	Not specified	
1	Skin-on, colour not specified	Product with skin that is either whitish or yellowish in colour; white skin and yellow skin product shall not be mixed in the same lot without the consent of the buyer
2	Skin-on, white skin	Product with skin that has a whitish colour (Figure 1)

[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.

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3	Skin-on, yellow skin	Product with skin that has yellowish colour (Figure 2)
4	Skinless	Product with all skin removed (Figure 3)

Whole bird with white skin	Whole bird with yellow skin	Skinless whole bird
Figure 1	Figure 2	Figure 3

5.2.3 Chicken categorization

Chicken Carcass and parts shall be categorised as follows;

Chicken category code (data field)	Category	Description
0	Not specified	it lacks any description to be placed under any category
1	Very young chickens	Less than 4 weeks of age
2	Young chickens	Less than 12 weeks of age, tip of sternum is flexible (not ossified)
3	Roasters	Less than 12 weeks of age, tip of sternum is less flexible (partly ossified) than for young chicken category
4	Capons 1	Surgically neutered chickens, less than 4 months of age
5	Capons 2	Surgically neutered chickens, more than 140 days of age.
6	Egg-laying hens	More than 10 months of age
7	Breeding hens and roosters	More than 10 months of age

5.2.4 Food additive

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

5.2.5 Contaminants

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5.2.5.1 Heavy Metals

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

5.2.5.2 Microbiological limits

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

Table 2-Microbiological limits for chicken carcass and cuts

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

Campylobacter spp, per g the target is 10^3

5.2.5.3. Veterinary drug residues

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

5.2.5.4 Pesticide residues

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

6. Packaging

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

7. Labelling

7.1 In addition to the requirements of ARS 56, each chicken 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 chicken 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)

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14. Chilling system (where applicable)

7.2.1 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:

— Country of birth

— Country of raising

— Country of slaughter

— Countryof processing/cutting

— Countryof packing

— 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

Production and feeding systems

7.1 Sampling

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

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