## DRAFT UGANDA STANDARD

First Edition 2024-mm-dd

Feed maize — Specification



Reference number DUS DARS 939: 2023 Compliance with this standard does not, of itself confer immunity from legal obligations

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This Draft Uganda Standard, DUS DARS 393: 2023, *Feed maize* — *Specification*, is identical with and has been reproduced from an African Standard, DARS 393: 2023, *Feed maize* — *Specification*, and adopted as a Uganda Standard.

The committee responsible for this document is Technical Committee UNBS/TC 210, Animal feeds and feeding stuffs.

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

# **AFRICAN STANDARD**

**DARS** 939 Second Edition 2023

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Reference No. ARS 939:2023(E) ICS 67.060

### DARS 939:2023

### **Table of contents**

1	Scope1
2	Normative references1
4	Quality requirements
5.	Contaminants3
6	Hygiene4
7	Packaging and Labelling4
8.	Sampling5
J'att African	Packaging and Labelling Sampling Sampli

### **Foreword**

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Natt African Standard for comments

### Introduction

With the rapid rise of the industrial food animal production system, an increasing number of food animals once raised on pastures are now raised in feedlots. Feedlot-raised animals are kept indoors for the majority of the year, and they are given feed formulated to speed their growth to market weight and supply them with essential nutrients, while minimizing costs to operators. Concerns have arisen about the content of these feeds, however, as grain-based diets can produce serious and sometimes fatal digestive tract problems in food animals such as cows, goats, and sheep whose stomachs are best suited to digesting high-cellulose containing plants like grass. In addition, recent studies have ally as, it is alth of per administration of the character of the contract of the character of the contract of the character shown that chemical additives in feed may accumulate in animal tissues, potentially exposing consumers to unwanted chemicals such as veterinary drug residues and heavy metals. It is important to consider how livestock feed affects animal health, and by extension the health of people who

### Feed maize — Specification

### 1 Scope

This Draft African Standard specify the requirements, sampling and methods of tests for maize grain of varieties grown from common maize grains (Zea mays) intended for the preparation of animal feeds. It does not apply to maize intended for human consumption.

### 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.

ARS 56, Prepackaged foods — Labelling

CODEX STAN 193, Codex general standard for contaminants and toxins in food and feed

ISO 605, Pulses — Determination of impurities, size, foreign odours, insects, and species and variety — Test methods

ISO 711, Cereals and cereal products — Determination of moisture content (Basic reference method)

ISO 712, Cereals and cereal products — Determination of moisture content — Routine reference method

ISO 16050, Foodstuffs — Determination of aflatoxin  $B_1$ , and the total content of aflatoxin  $B_1$ ,  $B_2$ ,  $G_1$  and  $G_2$  in cereals, nuts and derived products — High performance liquid chromatographic method

ISO 24333, Cereals and cereal products — Sampling

AOAC Official Method 2001.04, Determination of Fumonisins B₁ and B₂ in corn and corn flakes — Liquid chromatography with immunoaffinity column cleanup

### 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

#### 3.1

## bulk density

#### test weight

cereals ratio of the mass of a cereal to the volume it occupies after being poured into a container under well-defined conditions

Note 1 to entry: Bulk density is expressed in kilograms per hectolitre of grains as received. Other units such as grams per litre or pound per bushel could also be used.

#### 3.2

### impurity

all matters of a sample of grain other than the basic cereal of unimpaired quality

Note 1 to entry: In maize, impurities comprise four main categories: broken grain, damaged grains, other grains and miscellaneous impurities

### **DARS 939:2023(E)**

#### 3.3

#### broken grain

grain or pieces of grain that can pass through a sieve with a circular mesh of 4,5 mm in diameter

#### 3.4

### damaged grain

whole kernel that is distinctly discoloured, sprouted, diseased or damaged by weather, pest, heat, or any other causes and that is not an unsound grain but that is still fit for human and/or animal consumption

#### 3.4.1

### heat-damaged grain

grain with a chestnut to black coloration, resulting from the effect of heat, and of which a section of the endosperm is yellowish-grey or brownish black resulting from the effect of spontaneous heat generation or too extreme heating during drying

#### 3.4.2

#### sprouted grain

grain in which the radicle or plumule is clearly visible to the naked eye

Note 1 to entry: Account should be taken of the general appearance of the sample when its content of sprouted grains is assessed.

Note 2 to entry: Sprouted grains are those where the germ has undergone clearly visible changes which makes it easy to distinguish the sprouted grain from the normal grain.

#### 3.4.3

### grain attacked by pests

grain that shows visible damage owing to attack by insects, rodents, mites or other pests

#### 3.5

### other grain

grain other than maize, in any condition

### 3.6

#### miscellaneous impurity

element that can consist of extraneous seeds, unsound grains, extraneous matter, and impurities of animal origin

### 3.6.1

#### extraneous seed

seed of a plant, whether or not cultivated, other than cereal

Note 1 to entry: "Noxious seeds" means seeds that are toxic to humans and animals, seeds hampering or complicating the cleaning and milling of cereals and seeds affecting the quality of products processed from cereals.

#### 3.6.2

### unsound grain

grain rendered unfit for human and/or animal consumption, owing to putrefaction, mildew, grain affected with fusariosis, or bacterial or other causes

Note 1 to entry: Unsound grains also include grains damaged by spontaneous heat generation or too extreme heating during drying which are fully grown grains in which the tegument is coloured greyish-brown to black while the cross-section of the kernel is coloured-yellowish grey to brownish-black.

### 3.6.3

#### extraneous matter

matter in a sample that can pass through a sieve with apertures of 1,0 mm and that also includes stones, sand, fragments of straw, cob and similar impurities in a sample that are retained by a sieve with apertures of 1,0 mm

### 3.6.4

### impurity of animal origin

matter of animal origin (eggs, larvae, nymphs or adults of insects and their fragments, rodent hairs and their fragments, mites and their fragments) separated from the product under specified conditions

#### 3.7

#### stained kernels

kernels whose natural colour has been altered by external factors. This includes ground, soil or weather damaged kernels, which may have dark stains or discolourations with a rough external appearance

#### 3.8

### diseased grains

grains made unsafe for human consumption due to decay, moulding, or bacterial decomposition, or other causes that may be noticed without having to cut the grains to examine them

### 3.9

#### discoloured kernels

kernels materially discoloured by excessive heat, including that caused by excessive respiration (heat damage) and dried damaged kernels. Kernels may appear darkened, wrinkled, blistered, puffed or swollen, often with discoloured, damaged germs. The seed coat may be peeling or may have peeled off completely, giving kernels a checked appearance.

#### 3.10

### mouldy kernels

maize grains with visible mycelial growth on its tip or surface

#### 3.11

### foreign matter

all organic and inorganic material (such as sand, soil and glass) other than maize, broken kernels and other grains

### 4 Quality requirements

### 4.1 General requirements

- **4.1.1** Maize shall be free from foreign odours, moulds, live pests, rat droppings, toxic or noxious weed seeds and other injurious contaminants as determined from samples representative of the lot.
- **4.1.2** Maize shall be whole and clean.
- **4.1.3** Maize may be presented as yellow, white, red, or a mixture of these colours.

### 4.2 Specific requirements

Feed maize grain shall be graded on the basis of the maximum limits established in table 1 when tested according to the test methods specified therein

Table 1 — Maximum specific requirements for feed maize grains

S/N	Characteristics	Ma	Maximum Limits		
c.O.		Grade 1	Grade 2	Grade 3	
(1)	Moisture, % m/m	14	14	14	ISO 711 ,712
(2)	Broken kernels, % m/m	6	8	10	
(3)	Damaged grain, % m/m	10	10	10	ISO 605
(4)	Miscellaneous impurities, % m/m	2	2	2	
(5)	Total content of the impurities, % m/m	15	15	15	

### 5. Contaminants

### **DARS 939:2023(E)**

### 5.1 Heavy metals

Feed maize grains shall comply with those maximum limits for metal contaminants specified in CODEX STAN 193 and in particular those listed in Table 2.

**Table 2 Heavy Metal limits** 

S/N	Heavy metals	Maximum limits	Test methods
		ppm	
(1)	Arsenic (As)	2,0	ISO 27085
(2)	Mercury (Hg)	0,5	ISO 6637
(3)	Lead (Pb)	1,0	ISO 6633
(4)	Cadmium (Cd)	5,0	ISO 6561-1 or ISO 6561-2

### 5.2 Pesticide residues

Maize grains shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity.

### 5.3 Aflatoxin

Maize grains for animal feeds shall comply with those maximum limits for aflatoxins specified in CODEX STAN 193 and in particular those listed in Table 3.

Table 3 — Aflatoxin limits for feed maize

S/N	Aflatoxin	Maximum limits	Test methods
		ppb	
(1)	Total aflatoxin	20	ISO 16050
(2)	Aflatoxin B1	10	ISO 17034

### 6 Hygiene

Feed maize shall be processed and handled in accordance with CAC 54.

### 7 Packaging and Labelling

### 7.1 Packaging

The feed maize shall be packaged in new and clean food grade packaging material or delivered in bulk containers. The packaging material shall be properly sealed. In the case of bulk deliveries, the delivery outlet of the bulk tanker shall be sealed after loading.

### 7.2 Labelling

4

In addition to the requirements of ARS 56, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- (a) Name, colour, variety and grade of the feed maize
- (b) Name and address or contact information of producer;

- (c) Net weight when packed, in SI units:
- (d) Lot/Batch /Code number;

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## **DARS 939:2023(E)**

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