NOTIFICATION

The following notification is being circulated in accordance with Article 10.6

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| **1.** | **Notifying Member:** UGANDA**If applicable, name of local government involved (Article 3.2 and 7.2):**  |
| **2.** | **Agency responsible:** Uganda National Bureau of StandardsPlot 2-12 ByPass Link, Bweyogerere Industrial and Business ParkP.O. Box 6329Kampala, UgandaTel: +(256) 4 1733 3250/1/2Fax: +(256) 4 1428 6123E-mail: info@unbs.go.ugWebsite: <https://www.unbs.go.ug>**Name and address (including telephone and fax numbers, email and website addresses, if available) of agency or authority designated to handle comments regarding the notification shall be indicated if different from above:**  |
| **3.** | **Notified under Article 2.9.2 [****X],** **2.10.1 [****],** **5.6.2 [****],** **5.7.1 [****], 3.2 [****], 7.2 [****],** **other****:**  |
| **4.** | **Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable):** Soya beans, whether or not broken (excl. seed for sowing) (HS code(s): 120190); Cereals, pulses and derived products (ICS code(s): 67.060); Dry soybeans |
| **5.** | **Title, number of pages and language(s) of the notified document:** DARS 872: 2023, Dry soybeans — Specification, First edition; (18 page(s), in English).Note: This Draft Uganda Standard was also notified to the SPS Committee. |
| **6.** | **Description of content:** This Draft African Standard specifies the requirements, sampling and test methods for dry whole soybeans of varieties (cultivars) grown from Glycine max (L.) intended for human consumption. |
| **7.** | **Objective and rationale, including the nature of urgent problems where applicable:** Consumer information, labelling; Prevention of deceptive practices and consumer protection; Protection of human health or safety; Quality requirements; Harmonization; Reducing trade barriers and facilitating trade |
| **8.** | **Relevant documents:** 1. ARS 53, General principles of food hygiene — Code of practice
2. ARS 56, Prepackaged foods — Labelling
3. AOAC Official Method 999.10:1999, Determination of lead, cadmium, copper, iron and zinc in foods — Atomic absorption spectrophotometry after microwave digestion
4. AOAC Official Method 999.11:1999, Determination of lead, cadmium, copper, iron and zinc in foods —Atomic absorption spectrophotometry after dry ashing
5. AOAC Official Method 2001.04, Determination of Fumonisins B1 and B2 in corn and corn flakes — Liquid chromatography with immunoaffinity column cleanup
6. ISO 520, Cereals and pulses — Determination of the mass of 1000 grains
7. ISO 605, Pulses — Determination of impurities, size, foreign odours, insects, and species and variety — Test methods
8. ISO 659, Oilseeds — Determination of oil content (Reference method)
9. ISO 6579-1, Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.
10. 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
11. ISO 6888-2, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 2: Technique using rabbit plasma fibrinogen agar medium
12. ISO 16050, Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxin B1, B2, G1 and G2 in cereals, nuts and derived products — High performance liquid chromatographic method
13. ISO/TS 16634-2, Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 2: Cereals, pulses and milled cereal products
14. ISO 16649-2, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of betaglucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide
15. ISO 21527-2, Microbiology of food and animal feeding stuffs — 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
16. ISO 24333, Cereals and cereal products — Sampling
17. ISO 24557, Pulses — Determination of moisture content — Air-oven method
18. EAS 762:2012, Dry soybeans — Specification
19. Malawi Standard, MBS 244:1991, Soya bean — Specification
20. United States Standards for Soybeans, Effective September, 2007
21. Soybeans, Official Grain Grading Guide, August 1, 2012, Canadian Grain Commission
22. Australian Oilseeds Federation — Soybean Marketing and Trading Specifications
23. CS07:2012/2013: Edible Culinary Grade Soybean
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| **9.** | **Proposed date of adoption:** To be determined**Proposed date of entry into force:** To be determined |
| **10.** | **Final date for comments:** 60 days from notification |
| **11.** | **Texts available from: National enquiry point [****X]** **or address, telephone and fax numbers and email and website addresses, if available, of other body:** Uganda National Bureau of StandardsPlot 2-12 ByPass Link, Bweyogerere Industrial and Business ParkP.O. Box 6329Kampala, UgandaTel: +(256) 4 1733 3250/1/2Fax: +(256) 4 1428 6123E-mail: info@unbs.go.ugWebsite: <https://www.unbs.go.ug><https://members.wto.org/crnattachments/2023/TBT/UGA/23_11367_00_e.pdf> |