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Statutory Instruments

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No. 263—The Investment Code (Acquisition of Land by Foreign Investors) (Exemptions) Instrument, 1994.

General Notice No. 221 of 1994.

THE COMPANIES ACT, 1964.

(Cap. 85).

NOTICE.

PURSUANT to section 20 (3) of the Companies Act notice is hereby given that Ssedaali Produce Stores Limited has by special Resolution passed on 10th November, 1994 and with the approval of the Registrar of Companies changed its name to Kasimbi Trading Company (U) Limited and that such new name has been entered in my Register on 11th November, 1994.

DATED at Kampala this 11th day of November, 1994.

JOEL COX OJUKO,
Assistant Registrar of Companies.

General Notice No. 222 of 1994.

UGANDA NATIONAL BUREAU OF STANDARDS PRELIMINARY NOTICE.

IN ACCORDANCE with section 18, subsection 1 of the Uganda National Bureau of Standards Act, the National Standards Council is hereby giving notice that the underlisted standards are due for recommendation to the Minister of Trade and Industry for declaration for compulsory application. These standards will be recommended to the Minister in sixty (60) days from the date of this notice.

The National Standards Council therefore calls upon all interested persons or parties likely to be affected by the compulsory application of such standards, to lodge objections in writing within 21 days from the date of this notice to the Executive Director, Uganda National Bureau of Standards, P.O. Box 6329, Kampala.

Every person who has lodged an objection shall be entitled to appear before the Council. No standard specification shall be declared to be compulsory until all persons who have lodged in objections have been heard by the Council.

STANDARD SPECIFICATIONS:-

1. Fresh Pineapples No. US 2: 1992

Scope

This standard covers requirements for fresh pineapples (*Ananas comosus L.*). This standard provides guidance on the quality of pineapples from the harvesting stage and packaging to marketing. It also specifies provisions concerning quality, sizing tolerances and presentation of the fruit to the market. The standard does not include pineapples for industrial processing.

2. Fresh Avocados No. US 3: 1992

Scope

This standard specifies requirements for fresh avocados (*Persea americana*) fruits to be supplied to the consumer. This does not include avocados for industrial processing.

3. Infant Formula No. US 4 CS 72:1993

Scope

This standard applies to Infant Formula in liquid or powdered form intended for use, where necessary, as a substitute for human milk in meeting the normal nutritional requirements of infants. It also provides a standard for formulae intended for infants with special nutritional requirements, except for certain provisions which must be modified to meet those special requirements.

4. Canned Baby Foods No. US 5 CS 73: 1993

Scope

Baby Foods are foods intended primarily for use during the normal infant's weaning period and also for the progressive adaptation of infants and children to ordinary food. They may be either in ready-to-eat form or in dry form requiring reconstruction with water only. They do not include products covered by the Uganda standard for Infant Formula or by the Uganda Standard for Processed Cereal-Based Foods for Infants and Children.

5. Whole Milk Powder, Partly Skimmed Milk Powder and Skimmed Milk Powder No. US 8 CS 5: 1993

Scope

This standard applies exclusively to dried milk products as defined, having a fat content of not more than 40% m/m.

6. Raw Sugar No. US 9: 1993**Scope**

This standard specifies requirements for raw sugar produced from sugarcane.

7. Whole Maize Meal and Maize Grits No. US 12 CS 154: 1993**Scope**

This standard applies to whole maize (corn) meal, for human consumption prepared from kernels of common maize, *Zea mays L.*. This standard does not apply to degermed maize (corn) meal, enriched maize (corn) meal, maize (corn) flours, maize (corn) grits, quick grits, hominy grits, self-rising maize and other maize (corn) based ready-to-eat cereals, maize (corn) flaking grits, and alkaline treated maize (corn) products.

This standard does not apply to maize meals for use as a brewing adjunct, to maize meals used for manufacturing of starch and any industrial use, nor to maize meal for use as an animal feed.

8. Degermed Maize Meal and Maize Grits No. US 13 CS 155: 1993**Scope**

This standard applies to degermed maize (corn) meal and to degermed maize (corn) grits for human consumption milled from kernels of common maize, *Zea mays L.* This standard does not apply to whole maize (corn) meal, maize (corn) flours, quick grits, hominy grits, self-rising maize (corn) meals, enriched maize (corn) meals, enriched maize (corn) grits, bolted maize (corn) meals, maize (corn) flakes, and alkaline treated maize (corn) products.

This standard does not apply to maize (corn) meals for use as a brewing adjunct, to maize (corn) meals used for manufacturing of starch and any industrial use, nor to maize (corn) meal for use as an animal feed.

9. Pulses (Including Beans) No. US 14 CS 171: 1993**Scope**

This standard applies to the whole, shelled or split pulses which are intended for direct human consumption. Pulses are dry seed of leguminous plants which are distinguished from leguminous oil seeds by their low fat content. The standard does not apply to pulses intended for factory grading and packaging, industrial processing, or to those pulses intended for use in the feeding of animals. It does not apply to fragmented pulses when sold as such, or to other legumes for which separate standards may be elaborated.

10. Sorghum Grains No. US 16 CS 172: 1993**Scope**

This standard applies to sorghum grains as for direct human consumption; which is ready for its intended use as human food, presented in packaged form or sold loose from the package directly to the consumer. It does not apply to other products derived from sorghum grains.

11. Maize (Grain) No. US 17 CS 153: 1993**Scope**

This standard applies to maize (corn) grain for direct human consumption, i.e. ready for its intended use as human food, presented in packaged form or sold loose from the package direct to the consumer. This standard specifies requirements for whole grain shelled dent maize, *Zea mays indentata L.*, and/or shelled flint maize, *Zea mays indurata L.*, or thier hybrids. It does not apply to processed maize.

12. Honey No. US 18: 1993**Scope**

This standard applies to all honey produced by honey bees and covers all styles of honey presentation which are offered for direct consumption. The Standard also covers honey which is packed in non-retail (bulk) containers and is intended for re-packing into retail packs.

13. Concentrated Pineapple Juice with Preservatives No. US 19 CS 139:1993**Description**

Concentrated Pineapple Juice with Preservatives, for manufacturing is the unfermented product obtained from the raw material through the process of concentration and preserved exclusively by, or with the assistance of, chemical preservatives. It is not intended for direct consumption for the manufacture of fruit juices or nectars intended for direct consumption.

14. Butter and Whey Butter No. US 20 CS1:1993**Scope**

Butter is a fatty product exclusively derived from milk. Whey butter is a fatty product derived from whey containing no other fat than milkfat.

15. Yoghurt and Sweetened Yoghurt No. US 21 C11: 1993**Scope**

Yoghurt is a coagulated milk product obtained by lactic acid fermentation through the action of *Lactobacillus bulgaricus* and *Streptococcus thermophilus* from milk and milk products and with or without optional additions. The microorganisms in the final product must be viable and abundant. Sweetened yoghurt is yoghurt to which one or more sugars only have been added. Sugar means any carbohydrate sweetening matter.

16. Flavoured Yoghurt and Products Heat-Treated after Fermentation No. US 22 CS 11: 1993**Scope**

This standard applies to flavoured yoghurt and the products heat-treated after fermentation.

17. Lemon Juice Preserved Exclusively by Physical Means No. US 23 CS 47: 1993**Scope**

Unfermented but fermentable juice intended for direct consumption, obtained by a mechanical process from the endocarp of sound, ripe lemons (*Citrus limon Burm.F.*) preserved exclusively by

physical means (excluding ionizing radiation). The juice may have been concentrated and later reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice.

18. Wheat Flour No. US 24: 1993

Scope

This standard applies to wheat flour for human consumption prepared from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, which is prepackaged ready for sale to the consumer or destined for use in other food products.

It does not apply:

- to any product prepared from durum wheat, *Triticum durum* Desf., singly or in combination with other wheat;
- to whole meal, whole-wheat flour or semolina (farina) milled from common wheat, *Triticum aestivum* L., or club wheat, *Triticum Compactum* Host., or mixtures thereof;
- to wheat flour destined for use as a brewing adjunct or for the manufacture of starch and/or gluten;
- to wheat flour for non-food industrial use;
- flours whose protein content have been reduced or which have been submitted after the milling process to a special treatment other than drying, bleaching and/or to which have been added other ingredients than those mentioned under sections 3.4, 4.1 and 4.2.

19. Pineapple Juice Preserved Exclusively by Physical Means No. US 25:1993

Scope

Unfermented but fermentable juice, intended for direct consumption, obtained by a mechanical process, which may include centrifuging but not filtering, from the fresh or parts thereof, with or without core material, of sound, ripe pineapples (*Ananas comosus* L. Merrill = *Ananas sativus* L. Lindl) preserved exclusively by physical means (exclusive of ionizing radiation). The juice may have been concentrated and later reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice.

20. Pineapple Juice Concentrate Preserved Exclusively by Physical Means No. US 26: 1993

Scope

Concentrated Pineapple Juice (Pineapple Juice Concentrate) is the unfermented product, which is capable of fermentation after reconstitution, obtained from the raw material through the process of concentration and preserved exclusively by physical means (exclusive ionizing radiation).

21. Margarine No. US 27:1993

Scope

This standard specifies requirements, methods of sampling and test for margarine. It does not apply to any product, which is not labelled in any manner which implies, either directly or indirectly, that the product is margarine.

22. Edible Ices and Ice Mixes No. US 33: 1993

Scope

This standard applies to edible ices ready for consumption and to ice mixes in liquid or powder form. It also applies to the edible ice part of foods containing edible ices.

23. Instant Tea in Solid Form No. US 34:1993

Scope

This Uganda standard specifies requirements for instant tea in solid form. It does not apply to:

- (a) instant tea containing non-tea carbohydrates as bulking/filling agents (normally referred to as "filled instant tea").
- (b) preparations of instant tea containing added aromatic material unless these are derived exclusively from the plant *Camellia sinensis*;
- (c) decaffeinated instant tea.

24. Luncheon Meat No. US 35: 1993

Scope

This standard applies to products designated as "Luncheon Meat" which have been packed in any suitable packaging material.

25. Canned Corned Beef No. US 36: 1993

Scope

This standard applies to canned beef products designated as "Corned Beef" and packed in hermetically sealed containers which have been heat treated after sealing to such an extent that the product is shelf-stable.

This standard does not apply to canned corned beef products with compositional characteristics different from those specified in the standard and which are designated with a qualifying statement to this effect in connection with the term "Corned Beef" in such a way that it describes the true nature of the product, that it does not mislead the consumer and that it does not lead to confusion with products covered by the standard.