

UGANDA STANDARD

First Edition
2019-mm-dd

Tonto — Specification



Reference number
DUS 2143: 2019

© UNBS 2019

Compliance with this standard does not, of itself confer immunity from legal obligations

A Uganda Standard does not purport to include all necessary provisions of a contract. Users are responsible for its correct application

© UNBS 2019

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilised in any form or by any means, electronic or mechanical, including photocopying and microfilm, without prior written permission from UNBS.

Requests for permission to reproduce this document should be addressed to

The Executive Director
Uganda National Bureau of Standards
P.O. Box 6329
Kampala
Uganda
Tel: +256 414 333 250/1/2/3
Fax: +256 414 286 123
E-mail: info@unbs.go.ug
Web: www.unbs.go.ug

Foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 327, of the Laws of Uganda, as amended. UNBS is mandated to co-ordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (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 key stakeholders including government, academia, consumer groups, private sector and other interested parties.

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.

The committee responsible for this document is Technical Committee UNBS/TC 2, *[Food and Agriculture]* Subcommittee SC 16, *[Water, Drinks and related beverages]*.

Tonto (Traditional beer) — Specification

1 Scope

This Draft Uganda Standard specifies requirements and methods of sampling and test for Tonto

2 Normative references

The following referenced documents 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.

US ISO 5523, *Liquid fruit and vegetable products — Determination of sulphur dioxide content (Routine method)*

US 28, *Code of practice for hygiene in the food and drink manufacturing industry*

US ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

US 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*

US 45, *General standard for food additives*

AOAC 999.10, *Official method for lead, cadmium, zinc, copper, and iron in foods Atomic absorption Spectrophotometry after microwave Digestion*

US EAS 104, *Alcoholic beverages — Methods of sampling and test*

3 Terms and definitions

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

:

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

Tonto

alcoholic beverage obtained by fermentation of the mash of bananas or banana juice and roasted sorghum.

3.2 extraneous matter
includes inorganic matter such as sand, glass, metal, gravel, dirt, pebbles, stones, lumps of earth, clay and mud and organic matter such as chaff, straw, weed seeds, insects or insects fragments, rodent hairs or any other foreign matter

4 Requirements

4.1 General Requirements.

Tonto shall

- 4.1.1 be free from any harmful ingredients, substances, additives and any other contaminants injurious to health or any extraneous matter;
- 4.1.2 be free from artificial colouring matter,
- 4.1.3 be free from artificial sweetening agents;
- 4.1.4 not contain any added alcohol;
- 4.1.5 not show a separation of more than 20% of solid phase; and
- 4.1.6 have the characteristic appearance, taste and aroma of Tonto

4.2 Specific requirements

Tonto shall comply with the limits given in Table 1

Table 1- Chemical requirements for Tonto

Characteristics	Requirements	Methods of test
Alcohol content % v/v	4.0 – 12.5	US EAS 104
PH	2.5 – 5.0	
Methanol, mg/l max	60	
Soluble solids content, %, m/v,	3.0 – 6.0	
Specific gravity at 20 °C	0.950 - 1.060	
Total solid, %, m/v.	4.0 - 9.5	
Total acidity as malic acid, g/100 L, max.	2.8 to 11	
Volatile acidity as acetic acid, g/100 L, max.	6.0	

6 Hygiene

Tonto shall be manufactured and handled in a hygienic manner in accordance with US EAS 39.

6.2 Microbiological requirements

Tonto shall comply with limits for micro-organisms specified in Table 2

Table 2: Microbial limits for Tonto

Organism	Limit	Test Method
Coliforms, cfu/ml	Absent	US ISO 4832
Total plate count, cfu/mL,	2×10^6	US ISO 4833-1
Total plate count, cfu/mL, max if preserved	100	US ISO 4833-1

7 Food additives

Food additives may be used in the production of Tonto in accordance with US 45.

8 Contaminants

8.1 Heavy metals

When tested in accordance with AOAC 999.10, the level of Lead (Pb) shall not exceed 0.1 mg/kg.

8.2 Mycotoxins

Tonto shall comply with those maximum residue limits established by the Codex Alimentarius Commission.

9 Weights and measures

The volume and fill of Tonto shall comply with the weights and measures regulations of Uganda or equivalent legislation.

10 Packaging

10.1 Tonto shall be packaged in suitable food grade containers.

10.2 Tonto for bulk delivery and storage in containers that shall prevent contamination of the product and preserve its safety and quality.

11 Labelling

In addition to the requirements of US EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked;

- Product name as 'Tonto';
- name, physical location and address of manufacturer;
- ethyl alcohol content, % by volume;
- the net contents shall be declared by volume in millilitres or litres;

- e) list of ingredients in descending order of proportion by mass;
- f) date of manufacture;
- g) batch identification number/code;
- h) country of origin; and
- i) Statutory warnings

12 Sampling

Sampling shall be done in Accordance to US EAS 104

DRAFT FOR STAKEHOLDERS COMMENTS

Bibliography

- [1] *US EAS 61, Opaque beer — Specification*

DRAFT FOR STAKEHOLDERS COMMENTS

Certification marking

Products that conform to Uganda standards may be marked with Uganda National Bureau of Standards (UNBS) Certification Mark shown in the figure below.

The use of the UNBS Certification Mark is governed by the Standards Act, and the Regulations made thereunder. This mark can be used only by those licensed under the certification mark scheme operated by the Uganda National Bureau of Standards and in conjunction with the relevant Uganda Standard. The presence of this mark on a product or in relation to a product is an assurance that the goods comply with the requirements of that standard under a system of supervision, control and testing in accordance with the certification mark scheme of the Uganda National Bureau of Standards. UNBS marked products are continually checked by UNBS for conformity to that standard.

Further particulars of the terms and conditions of licensing may be obtained from the Director, Uganda National Bureau of Standards.



DRAFT FOR STAKEHOLDERS COMMENTS