



Yoba probiotic yoghurt

REGULATIONS

DDA, UNBS, Barcodes

Labtest - UIRI

- Uganda Industrial Research Institute, Nakawa
- Alex Wacoo Paul – yoba volunteer
- Labtest
 - E. coli (toilet), Salmonella (birds), Staphylococcus Aureus (hands, skin)
 - Yeasts and Moulds (not dangerous, but spoilage)



DDA certification

- Officially a DDA certificate is obligatory
- Goal
 - ▣ Access larger market
 - ▣ Improved safety
- Procedure
 - ▣ Lab test: bad bacteria
 - ▣ Proper labeling
 - ▣ Inspection
 - ▣ Annual fee: 150.000 UGX



DDA certification

- Inspections
 - ▣ Will inform you in advance
 - ▣ You have to give them access
 - ▣ Separate your production side from your house
- Labeling
 - ▣ List ingredients in descending order
 - ▣ Plain, sweetened, flavored
 - ▣ Contact details including phone number
 - ▣ Expiry date
 - ▣ Batch number

Barcode

- ❑ Supermarkets that use scanners
- ❑ 80.000 UGX + new plate for your packaging
- ❑ Ian Mugisha, 0782744231 / 0701115816,
mugisystems@gmail.com
- ❑ Ntinda – Naalya road on Mount Olive Country Mall
– Suite number 8



UNBS

750.000 UGX for lab testing of 1 product (3 tests, each at 250.000). Pay once.
Certificate prices are paid each year again



Permit fee: 800.000 UGX

Assessment fee: 1.500.000 UGX