



UGANDA NATIONAL BUREAU OF STANDARDS

CERTIFICATE OF LABORATORY RECOGNITION

Certificate No: UNBS/LRS/0038

This certificate is valid as per the scope stated in the accompanying schedule of recognition, Annex "A" which is an integral part of the present certificate bearing the above recognition number for

CHEMISTRY AND MICROBIOLOGY TESTING OF MILK AND MILK PRODUCTS

In accordance with the recognised International Standard **ISO/IEC 17025:2017**

Being supplied to

DAIRY DEVELOPMENT AUTHORITY (DDA)

-NATIONAL DAIRY LABORATORY

P.O. Box 34006, Kampala, Uganda.
Dairy House – UMA Show Grounds- Lugogo, Kampala (Uganda)

The recognition demonstrates technical competence and the operation of a laboratory quality management system to perform the tests as described in the Annex. While this certificate remains valid, the recognized laboratory above is authorized to use the relevant UNBS recognition number to issue facility reports and /or certificates.

Recognition Decision Date: 2024-03-12
Date of original issue: 2024-03-12
Certificate Issue No: 01

Effective Date: 2024-03-12
Expiry date: 2027-03-11
Certificate Issue date: 2024-03-12

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Executive Director
UGANDA NATIONAL BUREAU OF STANDARDS



ANNEX A

SCHEDULE OF RECOGNITION – TESTING LABORATORIES

Facility Number	UNBS/LRS/0038	S/N	Technical Signatories	Method
Dairy Development Authority- National Dairy Laboratory P. O. Box 34006 Kampala Dairy House-Uma Show Grounds Lugogo		1	JULIUS WANDERA	<p>CHEMISTRY</p> <ul style="list-style-type: none"> • (TLD) METHOD; US DDA/PM/02C-07 FREEZING POINT; THERMISTOR CRYSCOPE METHOD – ISO 5764:2009 • DDA/PM/02C-03 FAT; AOAC 905-02 • DDA/PM/02-08 DETERMINATION OF FAT, ROUTINE METHOD; US ISO 2446:2008 • DDA/PM/02C-17 DENSITY – THERMOLACTODENSIMETER EAS 67:2019 ANNEX D • DDA/PM/02C-10 MOISTURE CONTENT/TOTAL SOLIDS; THERMOGRAVIMETRIC METHOD US EAS 162/ ISO 6731:2010 <p>MICROBIOLOGY</p> <ul style="list-style-type: none"> • DDA/PM/02M-01 HORIZONTAL METHOD FOR AEROBIC TOTAL COUNTS; US EAS 68-1:2019 (ISO 4833-1:2013) • DDA/PM/02M-02 ISOLATION AND ENUMERATION OF COLIFORMS; ISO 4832:2006 • DDA/PM/02M-03 ISOLATION AND ENUMERATION OF E.COLI; ISO 11866-2:2025 • DDA/PM/02M-04 ENUMERATION OF YEAST AND MOULD – US EAS 68-3:2019 (ISO 6611:2004) • DDA/PM/02M-05 ENUMERATION OF COAGULASE POSITIVE STAPHYLOCOCCUS AUREUS; ISO 6888-2:2021 • DDA/PM/02M-06 DETECTION OF SALMONELLA SPP., ISO 6579-1:2017/AMD-1:2020 • DDA/PM/02M-07 DETECTION OF LISTERIA SPP., AND LISTERIA MONOCYTOGENES; ISO 11290-1:2017 • DDA/PM/02M-05 ENUMERATION OF COAGULASE POSITIVE STAPHYLOCOCCUS AUREUS; ISO 6888-2:2021 • DDA/PM/02M-06 DETECTION OF SALMONELLA SPP., ISO 6579-1:2017/AMD-1:2020 • DDA/PM/02M-07 DETECTION OF LISTERIA SPP., AND LISTERIA MONOCYTOGENES; ISO 11290-1:2017

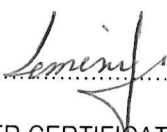
	2	OPAKASI SAMMY	<p>CHEMISTRY</p> <ul style="list-style-type: none"> • DDA/PM/02C-07 FREEZING POINT; THERMISTOR CRYOSCOPE METHOD – ISO 5764:2009 • DDA/PM/02C-03 FAT; AOAC 905-02 • DDA/PM/02-08 DETERMINATION OF FAT, ROUTINE METHOD; US ISO 2446:2008 • DDA/PM/02C-17 DENSITY – THERMOLACTODENSIMETER (TLD) METHOD; US EAS 67:2019 ANNEX D • DDA/PM/02C-10 MOISTURE CONTENT/TOTAL SOLIDS; THERMOGRAVIMETRIC METHOD US EAS 162/ ISO 6731:2010 <p>MICROBIOLOGY</p> <ul style="list-style-type: none"> • DDA/PM/02M-01 HORIZONTAL METHOD FOR AEROBIC TOTAL COUNTS; US EAS 68-1:2019 (ISO 4833-1:2013) • DDA/PM/02M-02 ISOLATION AND ENUMERATION OF COLIFORMS; ISO 4832:2006 • DDA/PM/02M-03 ISOLATION AND ENUMERATION OF E.COLI; ISO 11866-2:2025 • DDA/PM/02M-04 ENUMERATION OF YEAST AND MOULD – US EAS 68-3:2019 (ISO 6611:2004) • DDA/PM/02M-05 ENUMERATION OF COAGULASE POSITIVE STAPHYLOCOCCUS AUREUS; ISO 6888-2:2021 • DDA/PM/02M-06 DETECTION OF SALMONELLA SPP., ISO 6579-1:2017/AMD-1:2020 • DDA/PM/02M-07 DETECTION OF LISTERIA SPP., AND LISTERIA MONOCYTOGENES; ISO 11290-1:2017
	3	BYAMUKAMA PHENEHASI KEN	<p>CHEMISTRY</p> <ul style="list-style-type: none"> • DDA/PM/02C-07 FREEZING POINT; THERMISTOR CRYOSCOPE METHOD – ISO 5764:2009 • DDA/PM/02C-03 FAT; AOAC 905-02 • DDA/PM/02-08 DETERMINATION OF FAT, ROUTINE METHOD; US ISO 2446:2008 • DDA/PM/02C-17 DENSITY – THERMOLACTODENSIMETER (TLD) METHOD; US EAS 67:2019 ANNEX D • DDA/PM/02C-10 MOISTURE CONTENT/TOTAL SOLIDS; THERMOGRAVIMETRIC METHOD US EAS 162/ ISO 6731:2010 •

			<p>MICROBIOLOGY</p> <ul style="list-style-type: none"> • DDA/PM/02M-01 HORIZONTAL METHOD FOR AEROBIC TOTAL COUNTS; US EAS 68-1:2019 (ISO 4833-1:2013) • DDA/PM/02M-02 ISOLATION AND ENUMERATION OF COLIFORMS; ISO 4832:2006 • DDA/PM/02M-03 ISOLATION AND ENUMERATION OF E.COLI; ISO 11866-2:2025 • DDA/PM/02M-04 ENUMERATION OF YEAST AND MOULD – US EAS 68-3:2019 (ISO 6611:2004) • DDA/PM/02M-05 ENUMERATION OF COAGULASE POSITIVE STAPHYLOCOCCUS AUREUS; ISO 6888-2:2021 • DDA/PM/02M-06 DETECTION OF SALMONELLA SPP., ISO 6579-1:2017/AMD-1:2020 • DDA/PM/02M-07 DETECTION OF LISTERIA SPP., AND LISTERIA MONOCYTOGENES; ISO 11290-1:2017
4	MAYIGA ANDREW		<p>CHEMISTRY</p> <ul style="list-style-type: none"> • DDA/PM/02C-07 FREEZING POINT; THERMISTOR CRYOSCOPE METHOD – ISO 5764:2009 • DDA/PM/02C-03 FAT; AOAC 905-02; • DDA/PM/02-08 DETERMINATION OF FAT, ROUTINE METHOD; US ISO 2446:2008 • DDA/PM/02C-17 DENSITY – THERMOLACTODENSIMETER (TLD) METHOD; US EAS 67:2019 ANNEX D • DDA/PM/02C-10 MOISTURE CONTENT/TOTAL SOLIDS; THERMOGRAVIMETRIC METHOD US EAS 162/ ISO 6731:2010 <p>MICROBIOLOGY</p> <ul style="list-style-type: none"> • DDA/PM/02M-01 HORIZONTAL METHOD FOR AEROBIC TOTAL COUNTS; US EAS 68-1:2019 (ISO 4833-1:2013) • DDA/PM/02M-02 ISOLATION AND ENUMERATION OF COLIFORMS; ISO 4832:2006 • DDA/PM/02M-03 ISOLATION AND ENUMERATION OF E.COLI; ISO 11866-2:2025 • DDA/PM/02M-04 ENUMERATION OF YEAST AND MOULD – US EAS 68-3:2019 (ISO 6611:2004) • DDA/PM/02M-05 ENUMERATION OF COAGULASE POSITIVE

			STAPHYLOCOCCUS AUREUS; ISO 6888-2:2021 • DDA/PM/02M-06 DETECTION OF SALMONELLA SPP., ISO 6579-1:2017/AMD-1:2020 • DDA/PM/02M-07 DETECTION OF LISTERIA SPP., AND LISTERIA MONOCYTOGENES; ISO 11290-1:2017
Material or products tested	Type of tests/property measured, Range of Measurement	Standard specifications, Techniques/Equipment used	
TESTING FIELD - MICROBIOLOGY			
MILK AND MILK PRODUCTS (Ice cream, Yoghurt, Pasteurized milk, UHT milk, Raw milk, Casein, Ghee, Butter, Powdered milk)	Total Plate Count/ Total Viable counts	ISO 4833-1:2013	
	Coliform	ISO 4832:2006	
	<i>E.coli</i>	ISO 11866-2:2005	
	Yeast and Mould	ISO 6611:2004	
	Coagulase positive <i>Staphylococcus aureus</i>	ISO 6888-2:2021	
	<i>Salmonella spp.</i> ,	ISO 6579-1:2017/Amd -1:2020	
	<i>Listeria spp.</i> , and <i>Listeria monocytogenes</i>	ISO 11290-1:2017	
TESTING FIELD - CHEMISTRY			
MILK AND MILK PRODUCTS (Ice cream, Yoghurt, Pasteurized milk, UHT milk, Raw milk, Casein, Ghee, Butter, Powdered milk)	Fat - reference method	AOAC 905-02	
	Fat – routine method	US ISO 2446:2008	
	Freezing Point – Thermistor Cryoscope method	ISO 5764:2009	
	Total solid/Moisture Content –Thermogravimetric method	ISO 6731:2010	
	Density – Thermolactodensimeter method	US EAS 67: 2019, Annex D	

ISSUED BY

UGANDA NATIONAL BUREAU OF STANDARDS



MANAGER CERTIFICATION DEPARTMENT