

IDENTIFICATION OF STANDARDS GAPS IN THE BAKERY AND CONFECTIONERY INDUSTRIES (IDE-STABACO)

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Introduction

The Uganda vision of industrialization by 2040 has value addition to increase incomes hence the cropping up of Small and Medium Scale enterprises (SMEs) in Bakery and confectionery sector. However, the application of standards during their production operations is questionable and need to be improved. The Bakery and confectionery establishments are faced with a challenge of use of food standards due to limited knowledge about the standards and the standard complexity hinder their application.

Objectives

- Identify, simplified and translated specific standards for application by the bakery and confectionery sector .

Methodology

- ❑ A questionnaire was used to survey the standard gaps in the bakery and confectionery sector.
- ❑ Technical meetings and discussions were used to simply and translate the standards in different languages

SIMPLIFIED, TRANSLATED PICTORIAL PRESENTATION OF BAKERY AND CONFECTIONERY STANDARDS



Pictorial bakery and confectionery production processes



Conclusion

- The major challenge the food regulators in standardization is low level of public awareness of standards among bakery and confectionery industries.
- The standards are technically complex combined with low level of education, simplifying, translation and pictorial presentation of standards can enhance their application.

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