

The Well Hung Butcher Ltd
Purveyors of Holistically Raised Meat
www.whb.com

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30th May 2022

To:

The secretary to the Permits Approval Committee,
KEBS Product Certification Body
P.O. Box 54974,
NAIROBI.

Dear Sir/Madam,

RE: APPLICATION FOR A REVIEW OF MOISTURE CONTENT SPECIFICATION FOR WET SAUSAGE

We developed a wet beef sausage product and subsequently submitted it to the Kenya Bureau of Standards for analysis for purposes of issuance of a permit for use of a KEBS standardization mark for the product. The product is made of minced meat with spices for seasoning which is stuffed in sausage casings, packed and stored frozen at -18°C.

However, after being subjected to KS EAS 954:2020 Kenya Standard Specification for Meat Sausage (Fresh) the product surpassed the moisture content threshold required as per the standard of 65%. We have tried to lower it but we are unable to reduce it below 70% since the product is too dry to stuff into a sausage casing and the product is too dry to consume. Please find a test report for a second round of analysis attached.

I write to you requesting a review of this moisture level threshold of 65% upwards to a value that would be practical; at least 70%. We hold the view that moisture level should not be a critical parameter since this is a frozen product and there is no room for degeneration under storage that can result due to presence of moisture in the product.

Signed: _____

Boniface Mwololo

For: The Well Hung Butcher Ltd

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