NOTIFICATION

The following notification is being circulated in accordance with Article 10.6

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| **1.** | **Notifying Member:** Burundi **If applicable, name of local government involved (Article 3.2 and 7.2):**  |
| **2.** | **Agency responsible:** Burundi Bureau of Standards and Quality Control (BBN)Boulevard de la Tanzanie N° 500BP: 3535 Bujumbura, BurundiTel: +25722221815/+25722221577E- Mail: info@bbnburundi.orgWeb site: [www.bbnburundi.org](http://www.bbnburundi.org)**Name and address (including telephone and fax numbers, email and website addresses, if available) of agency or authority designated to handle comments regarding the notification shall be indicated if different from above:**  |
| **3.** | **Notified under Article 2.9.2 [****X],** **2.10.1 [****],** **5.6.2 [****X],** **5.7.1 [****],** **other****:**  |
| **4.** | **Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable):** Cocoa (ICS 67.140.30) |
| **5.** | **Title, number of pages and language(s) of the notified document:** Cocoa powder and cocoa powder mixtures — Specification (12 page(s), in English) |
| **6.** | **Description of content:** This Draft East African Standard specifies the requirements, sampling and test methods for cocoa powder and cocoa powder mixtures intended for human consumption. |
| **7.** | **Objective and rationale, including the nature of urgent problems where applicable:** National security requirements; Consumer information, labelling; Quality requirements; Harmonization |
| **8.** | **Relevant documents:** * DEAS 1030, *Cocoa beans— Specification*
* EAS 38, *Labelling of pre-packaged foods — General requirements*
* EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*
* Codex Stan 192, *General standard for food additive*
* ISO 1577, [*Determination of acid-insoluble ash*](https://www.iso.org/en/contents/data/standard/00/61/6174.html)
* ISO 2171, [*Cereals, pulses and by-products — Determination of ash yield by incineration*](https://www.iso.org/en/contents/data/standard/03/72/37264.html)
* ISO 2292, [*Cocoa beans — Sampling*](https://www.iso.org/en/contents/data/standard/06/82/68203.html)
* 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*](https://www.iso.org/en/contents/data/standard/05/37/53728.html)
* ISO 5498, [*Agricultural food products — Determination of crude fibre content — General method*](https://www.iso.org/en/contents/data/standard/01/15/11544.html)
* ISO 6579-1, [*Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp. — Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC*](https://www.iso.org/en/contents/data/standard/07/66/76671.html)
* ISO 7305, *Milled cereal products — Determination of fat acidity*
* ISO 11085, *Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method*
* ISO 15141, *Cereals and cereal products — Determination of ochratoxin A — High performance liquid chromatographic method with immunoaffinity column cleanup and fluorescence detection*
* ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method*
* ISO 16649-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*
* ISO 17239, *Fruits, vegetables and derived products — Determination of arsenic content — Method using hydride generation atomic absorption spectrometry*
* ISO 21527-2, [*microbiology of food and animal feeding stuffs — horizontal method for the enumeration of yeasts and moulds — part 2: colony count technique in products with water activity less than or equal to 0,95*](https://www.iso.org/contents/data/standard/03/82/38276.html)
* AOAC 931.04, *Loss on drying (moisture) in cacao products* *— Gravimetric method*
* AOAC 970.21, *PH of cacao products. Potentiometric method*
* AOAC 999.11, *Determination of Lead, Cadmium, Copper, Iron, and Zinc in Foods, Atomic Absorption Spectrophotometry after Dry Ashing*
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| **9.** | **Proposed date of adoption:** To be determined **Proposed date of entry into force:** To be determined  |
| **10.** | **Final date for comments:** 60 days from notification |
| **11.** | **Texts available from: National enquiry point [****X]** **or address, telephone and fax numbers and email and website addresses, if available, of other body:** Documentation and Information Centre Division at BBNBoulevard de la Tanzanie N° 500BP: 3535 Bujumbura, BurundiTel: +25722221815 or +25722221577E- Mail: info@bbnburundi.orgWeb site: [www.bbnburundi.org](http://www.bbnburundi.org)<https://bbnburundi.org/wp-content/uploads/2020/12/DEAS-1031-2020-Cocoa-powder-and-cocoa-Specification.pdf> |