NOTIFICATION

The following notification is being circulated in accordance with Article 10.6

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| **1.** | **Notifying Member:** Malawi **If applicable, name of local government involved (Article 3.2 and 7.2):**  |
| **2.** | **Agency responsible:** Malawi Bureau of Standards**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:** The Director GeneralMalawi Bureau of StandardsP.O Box 946BlantyreMalawiTelephone:+265 1870 488/0887376/444/445/446/447 Fax: +265 1 870 756Email: mbs@mbsmw.org |
| **3.** | **Notified under Article 2.9.2 [****X],** **2.10.1 [****],** **5.6.2 [****],** **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):** (HS: 1208 ); (ICS: 67) |
| **5.** | **Title, number of pages and language(s) of the notified document:** DMS 1236: 2022, Textured soya protein products – Specification (5 page(s), in English) |
| **6.** | **Description of content:**  This draft Malawi standard specifies requirements and methods of sampling and test for textured soya protein products intended for human consumption |
| **7.** | **Objective and rationale, including the nature of urgent problems where applicable:** Consumer information, labelling; Prevention of deceptive practices and consumer protection; Protection of human health or safety; Quality requirements |
| **8.** | **Relevant documents:** 1. MS 19: Labelling of prepacked foods – General standard;
2. MS 21: Food and food processing units – Code of hygienic conditions;
3. MS 144: Agricultural food products – Determination of crude fibre content – General method;
4. MS 188: Edible salt – Specification;
5. MS 237: General standard for food additives;
6. MS 302: Contaminants and toxins in foods – General standard;
7. MS 559: Soya protein products – Specification;
8. ISO 2171: Cereals, pulses and by-products – Determination of ash yield by incineration;
9. ISO 6579: Microbiology of food and animal feeding stuffs – Horizontal method for the detection of Salmonella spp;
10. ISO 7251: Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia coli – Most probable number technique;
11. ISO 11085: Cereals, cereals-based products and animal feeding stuffs – Determination of crude fat and total fat content by the Randall extraction method;
12. 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;
13. ISO 20483: Cereals and pulses – Determination of the nitrogen content and calculation of the crude protein content – Kjeldahl method;
14. ISO 21527-2: Microbiology of food and animal feedstuffs – 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; and
15. ISO 24557: Pulses – Determination of moisture content – Air oven.
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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:** The Director GeneralMalawi Bureau of StandardsP.O Box 946BlantyreMalawiTelephone:+265 1870 488/0887376/444/445/446/447 Fax: +265 1 870 756Email: mbs@mbsmw.org<https://members.wto.org/crnattachments/2022/TBT/MWI/22_2331_00_e.pdf> |