NOTIFICATION

The following notification is being circulated in accordance with Article 10.6

|  |  |
| --- | --- |
| **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:** Director GeneralMalawi Bureau of StandardsP.O Box 946BlantyreMalawiTelephone:+265 887 376 444Fax: +265 1 870 756Email: info@mbsmw.org |
| **3.** | **Notified under Article 2.9.2 [X], 2.10.1 [ ], 5.6.2 [ ], 5.7.1 [ ], 3.2 [ ], 7.2 [ ], other:**  |
| **4.** | **Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable):** (HS code(s): 09); (ICS code(s): 67.140.10) |
| **5.** | **Title, number of pages and language(s) of the notified document:** DMS 2072:2024, Masala (Chai) tea – Definitions and specification; (5 page(s), in English) |
| **6.** | **Description of content:** This draft Malawi standard specifies the requirements, sampling and test methods for masala (chai) tea.It is also applicable to the drink that is made from black tea, a mixture of aromatic spices and herbs in milk or water, and instant soluble mixes of black tea, spices and herbs. |
| **7.** | **Objective and rationale, including the nature of urgent problems where applicable:** Consumer information, labelling; Prevention of deceptive practices and consumer protection; Quality requirements; Reducing trade barriers and facilitating trade |
| **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 43: Black tea – Specification
4. MS 140: Spices and condiments – Methods of sampling
5. MS 237: Food additives – General standard
6. MS 302: Contaminants and toxins in food and feed – General standard
7. MS 460: Black Tea – Preparation of liquor for use in sensory tests
8. MS 918: Spices and condiments – Determination of moisture content Entrainment method
9. MS 1508: Tea – Determination of total ash
10. MS 1510: Tea – Determination of acid insoluble ash
11. MS 1608: Tea – Determination of crude fibre content
12. ISO 4833-1: Microbiology of the food chain – Horizontal method for the enumeration of micro-organisms – Part 1: Colony-count at 30 oC – Pour plate technique
13. ISO 6579: Microbiology of food and animal feeding stuffs – Horizontal method for the detection of Salmonella spp.
14. ISO 7251: Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia coli – Most probable number technique
15. 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
16. ISO 16649-2: Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of glucuronidase-positive Escherichia coli – Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-

indolyl-D-glucuronide |
| **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:** Director GeneralMalawi Bureau of StandardsP.O Box 946BlantyreMalawiTelephone:+265 887 376 444Fax: +265 1 870 756Email: info@mbsmw.org<https://members.wto.org/crnattachments/2024/TBT/MWI/24_06422_00_e.pdf> |