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 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 [****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):** (HS: 02); (ICS: 67.120.10) |
| **5.** | **Title, number of pages and language(s) of the notified document:** DMS 769:2021, Meat burgers – Specification (7 page(s), in English) |
| **6.** | **Description of content:**  This draft Malawi standard prescribes the requirements and method of sampling for meat burgers made from comminuted meat (beef, lamb and mutton, poultry, pork). |
| **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*: Labeling of prepacked foods – General standard;*
2. MS 21*: Food and food processing units – Code of hygienic conditions;*
3. MS 188: *Edible salt – Specification;*
4. MS 200: *Meat animals for ante-mortem and post mortem – Transportation, handling and inspection – Code of practice;*
5. MS 214: *Drinking water – Specification*;
6. MS 237: *Food additives – General standard;*
7. MS 302: *Contaminants and toxins in food* *– General standard;*
8. MS 1243: *Meat and meat products – Determination of total fat content (Reference method);*
9. MS 1250: *Meat and meat products – Determination of moisture content (Reference method);*
10. MS 1251: *Meat and meat products – Determination of nitrogen content;*
11. MS 1280: *Meat and meat products – Determination of total ash content,*
12. 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;*
13. ISO 6579: *Microbiology of food and animal feeding stuffs – Horizontal methods for the detection of Salmonella  spp;*
14. ISO 7251: *Microbiology of food and animal feeding stuffs – Horizontal methods for the detection and enumeration of presumptive Escherichia coli – Most Probable Number technique:*
15. ISO 6888-1: *Microbiology of food and animal feeds – Horizontal method for enumeration of couagulase – positive staphylococci. (Staphylococcus aureus and other species), Detection and MPN technique for low numbers;* and
16. *ISO 11290-1: Microbiology of the food chain – Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. – Part 1: Detection method.*
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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 0887376/444/445/446/447 Fax: +265 1 870 756Email: mbs@mbsmw.org<https://members.wto.org/crnattachments/2021/TBT/MWI/21_7010_00_e.pdf> |