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: 11); (ICS: 67) |
| **5.** | **Title, number of pages and language(s) of the notified document:** DMS 1765:2021, Cassava wheat composite flour – Specification (6 page(s), in English) |
| **6.** | **Description of content:**  This draft proposal specifies requirements, the methods of sampling and test for cassava-wheat composite flour. It does not apply to other composite flours from non-wheat sources which may be used in different products. |
| **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 prepackaged foods – General standard;
2. MS 21: Food and food processing units – Code of hygienic conditions;
3. MS 30: Fortified wheat flour – Specification;
4. MS 55: Wheat grain – Specification;
5. MS 144: Agricultural food products – Determination of crude fibre content – General method;
6. MS 146: Cereals and cereal products – Sampling.
7. MS 148: Animal feeding stuffs – Determination of fat content;
8. MS 149: Cereals, pulses and by-products – Determination of ash content;
9. MS 237: Food additives – General standard;
10. MS 302: Contaminants and toxins in foods – General standard;
11. MS 349: Edible cassava flour – Specification;
12. MS 610: Cereals and cereal products – Determination of moisture content – Reference method;
13. MS 624: Nutrition labelling – Requirements;
14. MS 625: Nutrition Claims – Guidelines;
15. MS 1300: Spices and Condiments – Determination of Degree of Fineness of Grinding – Hand Sieving Method (Reference Method);
16. MS 1386: Cassava and cassava products – Determination of total cyanogens – Enzymatic assay method;
17. MS 1786: Milled cereal products – Determination of fat acidity;
18. ARS 839: Dried cassava chips – Specification;
19. CAG/GL 23: Guidelines for use of nutrition and health claims – Requirements;
20. ISO 1871: Food and feed products – General guidelines for the determination of nitrogen by the Kjeldahl method
21. ISO 6579: Microbiology of food and animal feeding stuffs – Horizontal method for the detection of Salmonella spp.;
22. ISO 6888-1: Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) – Part 1: Technique using Baird-Parker agar medium;
23. ISO 6888-2: Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) – Part 2: Technique using rabbit plasma fibrinogen agar medium;
24. ISO 6888-3: Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) – Part 3: Detection and MPN technique for low numbers;
25. ISO 7251: Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia coli – Most probable number technique;
26. ISO 15141-1: Foodstuffs – Determination of ochratoxin A in cereals and cereal products – Part 1: High performance liquid chromatographic method with silica gel clean up;
27. ISO 15141-2: Foodstuffs – Determination of ochratoxin A in cereals and cereal products – Part 2: High performance liquid chromatographic method with bicarbonate clean up;
28. ISO 16050: Foodstuffs – Determination of aflatoxin B1, and the total content of aflatoxin B1, B2, G1 and G2 in cereals, nuts and derived products – High performance liquid chromatographic method; and
29. 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
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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_2305_00_e.pdf> |