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 General Malawi Bureau of Standards P.O Box 946 Blantyre Malawi Telephone:+265 1870 488/0887376/444/445/446/447  Fax: +265 1 870 756 Email: [mbs@mbsmw.org](mailto: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: 1905); (ICS: 67.060) |
| **5.** | **Title, number of pages and language(s) of the notified document:** DMS 31:2020, Bread – Specification (14 page(s), in English) |
| **6.** | **Description of content:**  This draft proposal prescribes the requirements and methods of sampling and analysis of bread 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 30: Wheat flour – Specification; 4. MS 144: Agricultural food products – Determination of crude fibre content – General method; 5. MS 188: Edible salt – Specification; 6. MS 202: White sugar – Specification; 7. MS 214: Drinking water – Specification; 8. MS 237: Food additives – General Standard; 9. MS 302: Contaminants and toxins in foods ̶ General standard; 10. MS 610: Cereals and cereal products – Determination of moisture content – Reference method; 11. MS 624: Nutrition labelling – Guidelines; 12. MS 1257: Baker's yeast – Specification; 13. MS 1382: Cassava flour – Specification; 14. MS 1385: Sweet potato flour – Specification; 15. MS 1386: Cassava and cassava products – Determination of total cyanogens – Enzymatic assay method; 16. MS 1635: Fruit and vegetable products – Determination of pH; 17. CXG 23: Guidelines for use of nutrition and health claims; 18. 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; 19. ISO 6579-1/AMD 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; 20. ISO 7251: Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia coli – Most probable number technique; and 21. 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. |
| **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 General Malawi Bureau of Standards P.O Box 946 Blantyre Malawi Telephone:+265 1870 488/0887376/444/445/446/447  Fax: +265 1 870 756 Email: [mbs@mbsmw.org](mailto:mbs@mbsmw.org)  <https://members.wto.org/crnattachments/2022/TBT/MWI/22_2337_00_e.pdf> |