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:**  Director General  Malawi Bureau of Standards  P.O Box 946  Blantyre  Malawi  Telephone:+265 887 376 444  Fax: +265 1 870 756  Email: [info@mbsmw.org](mailto: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): 1805); (ICS code(s): 67.140.30) |
| **5.** | **Title, number of pages and language(s) of the notified document:** DMS 1446:2018, Cocoa powder and cocoa powder mixtures – Specification; (5 page(s), in English) |
| **6.** | **Description of content:** This draft Malawi standard specifies the requirements, methods of sampling and tests for cocoa powder and dry mixtures of cocoa powder and sugars intended for direct human consumption.  This includes drinking chocolates powders but excludes malted cocoa beverages. |
| **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; 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 237: Food additives – General standard 4. MS 302: Contaminants and toxins in food and feed – General standard 5. ISO 1577: Determination of acid-insoluble ash 6. ISO 2171: Cereals, pulses and by-products – Determination of ash yield by incineration 7. ISO 2292: Cocoa beans – Sampling 8. 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 9. ISO 5498: Agricultural food products – Determination of crude fibre content – General method 10. ISO 6579-1: 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 11. ISO 7305: Milled cereal products – Determination of fat acidity 12. ISO 11085: Cereals, cereals-based products and animal feeding stuffs – Determination of crude fat and total   fat content by the Randall extraction method   1. ISO 15141: Cereals and cereal products – Determination of ochratoxin A – High performance liquid chromatographic method with immunoaffinity column cleanup and fluorescence detection 2. ISO 16050: Foodstuffs – Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2in cereals, nuts and derived products – High-performance liquid chromatographic method 3. ISO 16649-2: Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli – Part 2: Colony-count technique at 44 oC using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide 4. ISO 17239: Fruits, vegetables and derived products – Determination of arsenic content – Method using hydride generation atomic absorption spectrometry 5. 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 6. AOAC 931.04: Loss on drying (moisture) in cacao products – Gravimetric method 7. AOAC 970.21: pH of cacao products. Potentiometric method 8. AOAC 999.11: Determination of Lead, Cadmium, Copper, Iron, and Zinc in Foods, Atomic Absorption Spectrophotometry after Dry Ashing |
| **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 General  Malawi Bureau of Standards  P.O Box 946  Blantyre  Malawi  Telephone:+265 887 376 444  Fax: +265 1 870 756  Email: [info@mbsmw.org](mailto:info@mbsmw.org)  <https://members.wto.org/crnattachments/2024/TBT/MWI/24_06438_00_e.pdf> |