NOTIFICATION

The following notification is being circulated in accordance with Article 10.6

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| **1.** | **Notifying Member:** Botswana **If applicable, name of local government involved (Article 3.2 and 7.2):**  |
| **2.** | **Agency responsible:** Botswana WTO -TBT Enquiry Point**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:** Botswana Bureau of StandardsPrivate Bag Bo 48GaboroneBotswanaTel: (+267) 3903200Fax: (+267) 3903120Email: infoc@hq.bobstandards.bw |
| **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):** Meat, meat products and other animal produce (ICS 67.120) |
| **5.** | **Title, number of pages and language(s) of the notified document:** Meat — Raw beef products — Specifications |
| **6.** | **Description of content:** This Botswana standard specifies requirements including compositional requirements for the production of beef products sold as raw and intended for human consumption.These products may have undergone boning, slicing, dicing, mincing or freezing without changing the biochemical structure of the meat musculature. Products which are mixture of other species meats but are predominately beef are also included in this scope.  |
| **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; Protection of animal or plant life or health; Quality requirements; Harmonization; Reducing trade barriers and facilitating trade |
| **8.** | **Relevant documents:** * AOAC 928.08, Nitrogen in meat – Kjeldahl method
* AOAC 960.39, Analysis of total fat – Soxhlet method
* BOS ISO 4833-1, Microbiology of the food chain - Horizontal method for the enumeration of microorganisms -Part 1: Colony count at 30 degrees C by the pour plate technique
* BOS ISO 6579, Microbiology of food and animal feeding stuffs - Horizontal method for the detection of Salmonella spp.
* BOS ISO 7251, Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of presumptive Escherichia coli - Most probable number technique
* Codex Standard 1 – 1995 General standard for the labelling of pre – packaged foods
* Codex Stan 193, General Standard for Contaminants and Toxins in Food and Feed
* ISO 937, Meat and meat products - Determination of nitrogen content (Reference method)
* ISO 1443, Meat and meat products - Determination of total fat content
* ISO 1841-1, Meat and meat products - Determination of chloride content - Part 1: Volhard method
* ISO 1841-2, Meat and meat products - Determination of chloride content - Part 2: Potentiometric method
* ISO 5554, Meat products - Determination of starch content (Reference method)
* ISO 4833-2, Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 2: Colony count at 30 degrees C by the surface plating technique
* ISO 6887-1, Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 1: General rules for the preparation of the initial suspension and decimal dilutions
* ISO 6887-2, Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 2: Specific rules for the preparation of meat and meat products
* ISO 13965, Meat and meat products - Determination of starch and glucose contents - Enzymatic method
* ISO 16649-1, Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli - Part 1: Colony-count technique at 44 degrees C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide
* 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 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide
* ISO 16649-3, Microbiology of the food chain - Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli - Part 3: Detection and most probable number technique using 5-bromo-4-chloro-3-indolyl-ß-D-glucuronide
* ISO 16654, Microbiology of food and animal feeding stuffs - Horizontal method for the detection of Escherichia coli O157
* ISO 21528-1, Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 1: Detection of Enterobacteriaceae
* ISO 21528-2, Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Part 2: Colony-count technique
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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:** 2 July 2019 |
| **11.** | **Texts available from: National enquiry point [****X]** **or address, telephone and fax numbers and email and website addresses, if available, of other body:** Botswana Bureau of StandardsPrivate Bag Bo 48GaboroneBotswanaTel: (+267) 3903200Fax: (+267) 3903120Email: infoc@hq.bobstandards.bw |