

## *Review of national standardization*

### *07.100.30 Food microbiology*

MSZ EN ISO 6887-3:2017/A1:2021 Microbiology of the food chain. Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 3: Specific rules for the preparation of fish and fishery products. Amendment 1: Sample preparation for raw marine gastropods (ISO 6887-3:2017/Amd 1:2020) – which is amendment of the MSZ EN ISO 6887-3:2017

MSZ EN ISO 16140-4:2021 Microbiology of the food chain. Method validation. Part 4: Protocol for method validation in a single laboratory (ISO 16140-4:2020)

MSZ EN ISO 16140-5:2021 Microbiology of the food chain. Method validation. Part 5: Protocol for factorial interlaboratory validation for non-proprietary methods (ISO 16140-5:2020)

MSZ EN ISO 18593:2018 Microbiology of the food chain. Horizontal methods for surface sampling (ISO 18593:2018) – which has withdrawn the MSZ ISO 18593:2008

### *13.060 Water quality*

MSZ ISO 5667-10:2021 Water quality. Sampling. Part 10: Guidance on sampling of waste water – which has withdrawn the ISO 5667-10:1995

### *65.120 Animal feeding stuffs*

MSZ EN 17374:2021 Animal feeding stuffs: Methods of sampling and analysis. Determination of inorganic arsenic in animal feed by anion-exchange HPLC-ICP-MS

## **67 Food technology**

### *67.050 General methods of tests and analysis for food products*

MSZ EN 16852:2017 Foodstuffs. Determination of ethyl carbamate in stone fruit spirits, fruit marc spirits and other spirit drinks. GC-MS method

MSZ EN 16857:2017 Foodstuffs. Determination of benzene in soft drinks, other beverages and vegetable-based infant foods by headspace gas chromatography mass spectrometry (HS-GC-MS)

MSZ EN 16858:2017 Foodstuffs. Determination of melamine and cyanuric acid in foodstuffs by liquid chromatography and tandem mass spectrometry (LC-MS/MS)

MSZ EN 17424:2021 Foodstuffs. Determination of aflatoxins in spices other than paprika by IAC clean-up and HPLC-FLD with post-column derivatization

### *67.060 Cereals, pulses and derived products*

MSZ EN 15948:2021 Cereals. Determination of moisture and protein. Method using Near-Infrared Spectroscopy in whole kernels – which has withdrawn the MSZ EN 15948:2015

MSZ EN ISO 6647-1:2021 Rice. Determination of amylose content. Part 1: Spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin (ISO 6647-1:2020) – which has withdrawn the MSZ EN ISO 6647-1:2015

MSZ EN ISO 6647-2:2021 Rice. Determination of amylose content. Part 2: Spectrophotometric routine method without defatting procedure and with calibration from rice standards (ISO 6647-2:2020) – which has withdrawn the MSZ EN ISO 6647-2:2015

<sup>1</sup> Hungarian Standards Institution

#### 67.200 Edible oils and fats. Oilseeds

MSZ EN 14105:2021 Fat and oil derivatives. Fatty Acid Methyl Esters (FAME). Determination of free and total glycerol and mono-, di-, triglyceride contents – which has withdrawn the MSZ EN 14105:2012

MSZ EN 14112:2021 Fat and oil derivatives. Fatty Acid Methyl Esters (FAME). Determination of oxidation stability (accelerated oxidation test) – which has withdrawn the MSZ EN 14112:2016

MSZ EN ISO 660:2021 Animal and vegetable fats and oils. Determination of acid value and acidity (ISO 660:2020) – which has withdrawn the MSZ EN ISO 660:2009

#### 67.220 Spices and condiments. Food additives

MSZ EN ISO 7540:2021 Spices and condiments. Ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.). Specifications (ISO 7540:2020) – which has withdrawn the MSZ EN ISO 7540:2010

MSZ EN ISO 7541:2021 Spices and condiments. Spectrophotometric determination of the extractable colour in paprika (ISO 7541:2020) – which has withdrawn the MSZ EN ISO 7541:2010

#### 67.240 Sensory analysis

MSZ EN ISO 11136:2017/A1:2021 Sensory analysis. Methodology. General guidance for conducting hedonic tests with consumers in a controlled area. Amendment 1 (ISO 11136:2014/Amd 1:2020) – which is amendment of the MSZ EN ISO 11136:2017

### **Withdrawn national standards from March 2021 to May 2021**

#### 07.080 Biology. Botany. Zoology (Including biotechnology)

MSZ CR 12250:2000 Biotechnology. Microorganisms. Further examination of organisms in support of the classification work carried out under directive 90/679/EEC

MSZ CR 12292:2000 Biotechnology. Microorganisms. Examination of the various existing lists of plant pathogens and production of a report

MSZ CR 12739:2000 Biotechnology. Laboratories for research, development and analysis. Report on the selection of equipment needed for biotechnology laboratories according to the degree of hazard

MSZ CR 12894:2000 Biotechnology. Microorganisms. Examination of the various existing lists of animal pathogens and production of a report

MSZ CR 13426:2000 Biotechnology. Microorganisms. Report on the criteria used to classify Group I genetically modified microorganisms

#### 67.060 Cereals, pulses and derived products

MSZ EN 13585:2002 Foodstuffs. Detection of fumonisins B<sub>1</sub> and B<sub>2</sub> in maize. HPLC method with solid phase extraction clean-up

MSZ ISO 8981:1994 Wheat. Identification of varieties by electrophoresis

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