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**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

SN/T 2127-2008

**Determination of β -lactam residues in foodstuffs of animal
origin for import and export. MIA method**

进出口动物源性食品中 β -内酰胺类药物残留检测方法 微生物抑制法

(English Translation)

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Table of Contents

- Foreword
- 1 Scope
- 2 Normative references
- 3 Sample preparation and preservation
 - 3.1 Sample Preparation
 - 3.2 Sample preservation
- 4 Determination
 - 4.1 Method summary
 - 4.2 Equipment and Materials

Foreword

Appendix A of this standard is a normative appendix.

This standard is proposed and managed by the National Certification and Accreditation Administration Committee.

This standard was drafted. People's Republic of China Fujian Exit Inspection and Quarantine, People's Republic of China Zhuhai Entry-Exit Inspection and Quarantine Bureau.

1 Scope

This standard specifies the sample preparation of foods of animal origin within beta- lactam drug residue testing, preservation and inhibition of microbial detection methods.

This standard applies to milk, meat, fish and shrimp benzyl penicillin, ampicillin, amoxicillin, cloxacillin, dicloxacillin Penicillium Su, oxacillin, penicillin and ceftiofur and other drug residue screening test, the positive results of the application of other methods for confirmation.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB/T 6682 analytical laboratory use specifications and test methods (GB/T 6682-2008, ISO 3696. 1987, MOD)

3.1 Sample Preparation

3.1.1

Milk. Take a sample of not less than 500mL, into a clean container and marked with tags.

3.1.2

meat, fish and shrimp. Remove from the original sample part of a representative sample of the edible parts into a homogeneous high-speed masher, thoroughly mixed Uniform, and dividing by quartering a sample of not less than 500g. Load a clean container and labeled markers.

3.1.3

sample preparation operation, should prevent sample contamination or the occurrence of the change of residue content.

3.2 Sample preservation

3.2.1

Milk. 0 °C ~ 4 °C preservation.

3.2.2

meat, fish and shrimp. -18 °C save the following sample, fresh or frozen tissue samples can be stored at 2 °C ~ 6 °C 72h.

4.1 Method summary

The sample was extracted buffer after incubation and centrifugation, the supernatant was measured. The use of antibiotics on the inhibition susceptible discriminated again Samples contain antibiotics.

4.2 Equipment and Materials

4.2.1

thermostat. 63 °C ± 1 °C.

4.2.2

centrifuge.

4.2.3

High-speed tissue masher.

4.2.4

constant temperature water bath. 80 °C.

4.2.5

Vortex.

4.2.6

microscope. 10 x ~ 100 x.

4.2.7

vernier caliper. Measuring range 0mm ~ 200mm, precision 0.02mm or inhibiting ring gauge.

4.2.8

sterilized dishes. diameter 90mm, bottom flat glass or plastic disposable sterile petri dish.

4.2.9

circular filter paper. diameter 10mm, thickness of 1.1mm. Japan ToyoRoshiKaisha, Ltd.
Product or similar products.

4.2.10

Klinefelter bottles.