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SN

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

SN/T 2705-2010

**Protocol of the Real-time Fluorescence qualitative polymerase
chain reaction for detecting genetically modified plant
components in condiments**

调味品中转基因植物成分实时荧光PCR定性检测方法
(English Translation)

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What this standard covers

This standard specifies the transgenic plant ingredients flavored grain real-time PCR qualitative detection method. This standard applies to five meters, soybeans, rapeseed, potatoes, rice, tomatoes and other agricultural products and processed products as raw materials to produce transgenic plants seasoning ingredients real-time PCR qualitative detection. This standard applies seasoning crystal according GB/T 20903, divided into sauce, tempeh, fermented bean curd. Oyster sauce, spices and spice seasoning crystal, composite seasoning, hot sauce, specifically including paste, sauce, tomato sauce, chili sauce, sesame paste, peanut butter, mustard sauce, tempeh, fermented bean curd, oyster sauce, spices, spice seasoning powder, chicken seasoning feed, chicken seasoning, beef powder seasoning, seafood seasoning, flavor sauce, salad dressing, mayonnaise, pot bottom material, pot dips and so on. Other spices reference use only.

Document data

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Standards quoted by this document

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