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INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 3729.1-2013

Identification of fruit species in export food and drink. Part 1: Detection of Fragaria ananassa ingredient. PCR method

出口食品及饮料中常见水果品种的鉴定方法 第1部分:草莓成分检测 PCR法

(English Translation)

Issued on: November 6, 2013 **Implemented on: June 1, 2014**

Issued by: General Administration of Customs

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Foreword

SN/T 3729 "Identification of exporting food and beverages in the common fruit varieties" is divided into the following 10 sections.

--- Part 1. strawberry component detecting PCR method;

--- Part 2. Apricot component detecting real-time PCR method;

--- Part 3. pear component detecting real-time PCR method;

--- Part 4. Mango component detecting real-time PCR method;

--- Part 5. papaya component detecting real-time PCR method;

--- Part 6. apple component detecting real-time PCR method;

--- Part 7. grape component detecting PCR method;

--- Part 8. Hawthorn component detecting real-time PCR method;

--- Part 9. peach component detecting real-time PCR method;

--- Part 10. Components of bananas real-time PCR method.

This section SN/T Section 13729 of.

This section drafted in accordance with GB/T 1.1-2009 given rules.

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

This section drafted by. China Inspection and Quarantine Science Research Institute, People's Republic of China Shanghai Exit Inspection and Quarantine, the People's Republic of China State and Shandong CIQ.

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1 Scope

SN/T 3729 provisions of this part of the real-time PCR detection methods in food and beverage export strawberries ingredients.

This section applies to fruit juices, jams and other fruit as raw materials in food strawberry qualitative detection component. Party under this Part Method limit of detection (LOD) of 1% (mass fraction).

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

Laboratory use specifications and test methods GB/T 6682 Analysis GB/T 27403 laboratory quality control of food molecular biology standardized testing

3 Terms and Definitions

The following terms and definitions apply to this document.

Strawberry Fragariaananassa Rosaceae Fragaria known as a plant, a perennial herb.

Juice clarifiedjuice Clarified processing technology, no turbidity and sedimentation juice.

Cloudy juice Processing technology has not been clarified, but turbidity and sedimentation stratification juice.

4 Abbreviations

The following abbreviations apply to this document.

DNA. deoxyribonucleic acid (deoxyribonuleicacid) dNTP. deoxynucleotide triphosphate (deoxyribonuleosidetriphosphate) dATP. triphosphate (deoxyadenosinetriphosphate) dCTP. deoxycytidine triphosphate (deoxycytidinetriphosphate) dGTP. deoxyguanosine triphosphate (deoxyguanosinetriphosphate) dTTP. deoxythymidine triphosphate (deoxythymidinetriphosphate)

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