Chinastandards.org

ICS 67.080
CCS X24

SN

INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 3729.2-2013

Identification of fruit species in export food and drink. Part 2: Detection of Prunus armeniaca ingredient. Real-time PCR method

出口食品及饮料中常见水果品种的鉴定方法 第2部分:杏成分检测 实时荧光PCR法

(English Translation)

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

Issued by: General Administration of Customs

Preview: page 1 of 3 shown, 6 in the full document. Complete English PDF, instant download:
https://chinastandards.org/standards/sn-t-3729-2-2013

Chinastandards.org

Table of Contents

Foreword
1 Scope
2 Normative references
3 Terms and Definitions
4 Abbreviations

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 23729 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 Liaoning Entry-Bao Biotechnology (Dalian) Co., Ltd.

Preview: page 2 of 3 shown, 6 in the full document. Complete English PDF, instant download:
https://chinastandards.org/standards/sn-t-3729-2-2013

1 Scope

SN/T 3729 provisions of this part of the real-time PCR detection method for the export of food and beverages apricot ingredients.

This section applies to qualitative detection of fruit juice, fruit jams and other raw materials for the food apricot ingredients. The method set forth in this section the lowest 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.

Apricot Prunusarmeniaca Rosales, Rosaceae, Mei Yake, Prunus, plum plants. Apricot Chinese origin, planted in Central Asia, Southeast Asia and southern Europe and parts of North Africa area. This section refers to components apricot apricot-specific DNA fragments.

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) CTAB. cetyl trimethyl ammonium bromide (cetyltrithylammoniumbromide) Tris. Tris [tris (hydroxymethyl) aminomethane] EDTA. ethylenediaminetetraacetic acid (ethylenediaminetetraaceticacid)

Preview: page 3 of 3 shown, 6 in the full document. Complete English PDF, instant download:
https://chinastandards.org/standards/sn-t-3729-2-2013