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**China, Peoples Republic of**  
**FAIRS Product Specific**  
**Canned Fish Products - DRAFT FOR COMMENTS**  
**2003**

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**Report Highlights:**

**This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Canned Fish Products (GB14939) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.**

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Includes PSD changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1], CH

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China for U.S. exporters of domestic food and agricultural products and paid for by the US Codex Office. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

### **Introduction**

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous standard is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email "[ofsts@fas.usda.gov](mailto:ofsts@fas.usda.gov)" and "[roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)". Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email "[AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)".

Once finalized, the Standard will replace GB 14939-1994 Hygienic Standard for Canned Fish.

### **Items noted in the DRAFT of the Hygienic Standard for Canned Fish**

#### **BEGIN TRANSLATION**

This Standard corresponds to, but is not consistent with, the international Codex Alimentarius Commission (CAC) standard Codex Stan 70-95 "Canned Tuna and Striped Tuna."

In comparison with GB14939-1994, this Standard contains the following modifications:

- The structure of the former standard is modified, with additions to the requirements for raw materials, food additives, the production process, and other requirements for packaging, labeling, and storing.
- The methyl mercury index in CAC/GL7-1991 "Fish Methyl Mercury Guidance Value" is adopted in this standard;
- Limit values for zinc, cadmium, polychlorinatedbiphenyl and methyl mercury are added;
- Limit value for total mercury is deleted;

- Changes the value for "arsenic # 0.5mg/kg" to "inorganic arsenic #0.1mg/kg"
- Changes the value for "tin # 200mg/kg" to "tin # 250mg/kg for tin plated canned fish and #50mg/kg for other canned fish."

## **GB14939-200X Hygienic Standard for Canned Fish**

### 1. Scope

This standard stipulates the requirements of canned fish, food additives, hygienic requirements for production processing, packaging, labeling, storage, transport and method of inspection. This standard applies to canned food made from fresh (frozen) fish through treating, sorting, selecting, processing, canning (including tin can, glass jar, laminated film or other packing materials), sealing, sterilizing and cooling, with a certain degree of vacuum.

### 2. Documents Cited by this Standard

The clauses in the following documents that were cited by this Standard became clauses of this Standard. For cited documents with a date, all their subsequent modifications or revisions do not apply to this Standard. However, parties having reached an agreement based on cited standards with a date are encouraged to study whether the latest versions of the cited documents with a date are applicable. For cited documents without a date, the latest versions apply to this Standard.

GB 191 Graphic and Text Marks on Packages in Storage and Transportation

GB 2733 Hygienic Standard for Fresh and Frozen Aquatic Products

GB 2760 Hygienic Standard for Food Additive Use

GB 4789.26 Food hygienic microbiological assay on canned food for commercial sterility inspection

GB/T 5009.11 Measurement of Total Arsenic and Inorganic Arsenic in Food

GB/T 5009.12 Measurement of Lead in Food

GB/T 5009.13 Measurement of Copper in Food

GB/T 5009.14 Measurement of Zinc in Foods

GB/T 5009.15 Measurement of Cadmium in Food

GB/T 5009.16 Measurement of Tin in Food

GB/T 5009.17 Measurement of Total Mercury and Organic Mercury in Food

GB/T 5009.18 Measurement of Fluorine in Food

GB/T 5009.27 Measurement of Benzopyrene (a) in Food

GB/T 5009.45 Analytical Methods of Hygienic Standard for Aquatic Products

GB/T 5009.90 Measurement of Iron, Tin and Manganese in food

GB/T 5009.123 Measurement of Chromium in Foods

GB/T 5009.190 Measurement of Polychlorinatedbiphenyls in Seafood

GB 7718 General Standard of Foodstuff Labels

GB 8950 Hygiene Specifications for Canning Factory

### 3. Requirements for Indices

#### 3.1 Requirements of raw materials and auxiliary materials

3.1.1 Fish should conform to GS 2733.

3.1.2 Auxiliary materials should conform to relevant hygienic standards and regulations.

#### 3.2 Sensory indices

Sensory indexes should conform to the stipulations in Table 1.

Table 1 Sensory indices

Index	Requirement
Color	The content substance should have the characteristic color of fish after processing
Impurities	No foreign impurities, no peeling off of inner wall paint
Taste and Odor	Having the natural aroma and taste of the product, without offensive odor
Appearance	The container shall be in good sealing, without rust, leakage or expansion

#### 3.3 Physical and chemical indices

Physical and chemical indices should conform to the stipulations in Table 2.

Table 2 Physical and chemical indices

Index	Requirements
Benzo(a)pyrene <sup>a</sup> , : g/kg	# 5
Histamine <sup>b</sup> , mg/100g	# 100
Lead (Pb), mg/kg	# 1.0
Inorganic arsenic, mg/kg	# 0.1
Methyl mercury, mg/kg Predatory fish (shark, sailfish, tuna, pike and other) Non-predatory fish	# 1.0 # 0.5
Tin (Sn), mg/kg Tin plating canned food Other canned food	# 250 # 50
Zinc (Zn), mg/kg	# 50
Cadmium (Cd), mg/kg	# 0.1
Polychlorinated biphenyl <sup>c</sup> , mg/kg PCB138 mg/kg PCB153 mg/kg	# 2.0 # 0.5 # 0.5
Note: A: Only applies to smoked fish canned food; B: Only applies to mackerel canned food; <sup>c</sup> Only for marine fish, and calculated as the sum of PCB28, PCB52, PCB101, PCB118, PCB138, PCB153 and PCB180.	

#### 3.4 Microorganism indices

Conform to the requirements of canned food in commercial sterility.

#### 4. Food additives

4.1 The quality of food additives should conform to relevant standards and regulations.

4.2 The variety and quantity of food additives should conform to GB 2760.

#### 5. Hygienic requirements for the production process

The hygienic requirements of production process should conform to GB 8950.

#### 6. Packaging

The packing container and materials should conform to relevant hygienic standards and regulations.

#### 7. Labeling

7.1 Labeling should conform to GB7718.

7.2 The graphics and labeling on packages or box should conform to GB191.

#### 8 Storage and transportation

##### 8.1 Storage

Products should be stored in a dry and ventilated location. Products should never be stored with poisonous or harmful materials.

##### 8.2 Transportation

The transport vehicle should be clean and protected against strong shock. Products should never be transported with poisonous or harmful materials.

#### 9 Inspection method

##### 9.1 Sensory examination

Take a specified amount of the specimen or the smallest package and put the contents on a white plate. Observe the sample under natural light.

##### 9.2 Physical and chemical inspection

9.2.1 Lead: According to GB/T5009.12.

9.2.2 Zinc: According to GB/T5009.14.

9.2.3 Cadmium: According to GB/T5009.15.

9.2.4 Tin: According to GB/T5009.16.

9.2.5 Methyl mercury: According to GB/T5009.17.

9.2.6 Benzo(a)pyrene: According to GB/T 5009.27.

9.2.7 Histamine: According to GB/T5009.45.

9.2.8 Inorganic arsenic: According to GB/T5009.17.

9.2.9 Polychlorinatedbiphenyl: According to GB/T5009.190.

##### 9.3 Microorganism inspection

According to GB 4789.26 "Food Hygienic Microbiological Assay on Canned Food for

Commercial Sterility Inspection."

END TRANSLATION