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**China, Peoples Republic of**  
**FAIRS Product Specific**  
**Flavorings Made From Aquatic 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 Flavorings Made from Aquatic Product (GB10133) 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 GB10133-1988, Hygienic Standard for Flavorings Made From Aquatic Products.

### **Items noted in the DRAFT of the Hygienic Standard for Flavorings Made From Aquatic Products**

#### **BEGIN TRANSLATION**

This standard shall substitute GB10133-1998 Hygienic Standard of Shrimp Paste, GB10134-1998 Hygienic Standard of Fish Sauce, GB10135-1998 Hygienic Standard of Shrimp Sauce, and GB10137-1998 Hygienic Standard of Oyster Sauce and Mussel Sauce -1988.

In comparison with GB10133-1988, GB10134, GB10135-1988 and GB10137-1988, this DRAFT contains the following modifications:

- The original four standards have been combined into this standard.
- The structure of the original standard was modified, with additions to the requirements for raw materials, food additives, the production process, packaging, storage, and

- transportation.
- Changes the scope to: "fish, shrimp, crab and shellfish as the main material to make aquatic flavorings through the corresponding process."
  - Adds requirements for cadmium, inorganic arsenic, polychloride biphenyl, and in the item of pathogenic bacteria, it is noted that para-hemolytic vibrio should not be detected.
  - Under "Total Colony Count", it is modified as #8000cfu/g.
  - Under "Pathogenic bacteria cannot be detected", it is modified to: Salmonella, Shiga bacillus, Staphylococcus aureus, and para-hemolytic vibrio cannot be detected.

## Hygienic Standard for Flavorings Made From Aquatic Products

### 1. Scope

This standard specifies the definition of aquatic flavoring, standards, food additive use, and the hygienic requirements in the production, packaging, labeling, storage, transportation, and inspection process. This standard applies to aquatic flavorings that use fish, shrimp, crab, and shellfish as the main raw materials and are made through the corresponding process.

### 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 and in Storage and Transportation

GB 2760 Hygienic Standard for Food Additive Use

GB/T 4789.22 Food hygienic microbiological assay for aquatic flavoring products

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

GB/T 5009.12 Measurement of Lead in Food

GB/T 5009.15 Measurement of Cadmium in Food

GB/T 5009.39 Analysis methods for hygienic standards for soy sauce

GB/T 5009.190 Measurement of Polychlorinatedbiphenyl in Seafood

GB/T 7718 General Standard of Foodstuff Labels

GB 14881 General Hygiene Specification for Food Enterprises

### 3. Definitions

This standard will adopt the following definitions:

#### 3.1 Fish sauce

A liquid flavoring made from fish or shellfish that has been preserved in salt through natural fermentation, extraction, and filtration.

### 3.2. Oyster or mussel sauce

A product made from oysters or mussels that has been cooked, extracted, and then combined with some auxiliary flavoring.

### 3.3 Shrimp sauce

A product made from shrimp that has been preserved in salt that undergoes natural fermentation, extraction, and filtration.

### 3.4 Shrimp paste

A product made from shrimp that has been preserved with salt and undergoes natural fermentation.

### 3.5 Crab paste

A product made from fresh crabs that have been cleaned with water and had the shell, gills, and legs removed and that have had salt added and are preserved with or without fermentation.

## 4. Indices requirements

### 4.1 Requirements for raw materials

Fish, shrimp, crab, and shellfish raw materials should be in compliance with GBxxx.

### 4.2. Sensory indices

Sensory indices should conform to the stipulations in Table 1.

Table 1 Sensory Indices

Index	Requirements
Color	Showing the natural and specific color of the product
Taste and smell	Showing the specific smell and taste of the product and without any abnormal smell
Impurities	Without any impurities

### 4.3 Physical and chemical indices

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

Table 2. Physical and chemical indices

Index	Requirements
Nitrogen in the form of amino acid mg/100g Fish oil, fish sauce and shrimp paste Crab paste Oyster sauce	\$ 0.6 \$ 0.4 \$ 0.3
Total acidity (counted as lactic acid) g/100g	\$ 0.8
Inorganic arsenic, mg/kg Fish flavoring Other flavoring	# 0.1 # 0.5
Cadmium Cd ,mg/kg Fish flavoring Shrimp and crab flavoring Other aquatic flavoring	# 0.1 # 0.5 # 1.0
Polychloride biphenyl <sup>a</sup> , mg/kg PCB138,mg/kg PCB153,mg/kg	# 2.0 # 0.5 # 0.5
A: Only limited within the items of marine product flavoring and it is counted as the total amount of PCB28, PCB 52, PCB101, PCB118, PCB138, PCB153 and PCB180.	

#### 4.4 Microorganism indices

Microorganism indices should conform to the stipulations in Table 3.

Table 3 Microorganism requirements

Index	Requirements
Total colonies count, cfu/g	# 8,000
Coli bacillus flora MPN/100g	# 30
Pathogenic bacteria (Salmonella, Staphylococcus aureus, para-hemolytic vibrio, Shiga bacillus)	Should not be detected

#### 5. Food additives

The requirements for food additive use should be conform with regulation GB2760

#### 6. Hygienic requirements in the production process

The hygienic requirements for the production process should conform to GB14881.

#### 7. Packaging

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

#### 8. Labeling

8.1. Labeling should conform to GB7718.

8.2. The graphics on the labeling should conform to GB191.

## 9. Storage and transportation

### 9.1 Storage

The product should be kept in a clean, dry, cool and well ventilated location. The product should be protected against sun, rain, and heat. The storage area should have shelves and be rodent proof. Products should not be stored with poisonous or harmful materials.

### 9.2 Transportation

The transport vehicle should be clean. Products should never be transported with poisonous or harmful materials. During transport, the products should be covered and protected against sun, rain and heat.

## 10. Inspection method

### 10.1 Sensory examination

Place a sample of 20ml or 200g of the product into a colorless beaker and observe the sample under natural light.

### 10.2. Physical and chemical inspection

10.2.1 Nitrogen in the form of amino acid and total acidity should be tested according to the methods in GB/T5009.39.

10.2.2 Inorganic arsenic should be determined according to the methods in GB/T5009.11.

10.2.3 Lead should be determined according to the methods in GB/T T5009.12.

10.2.4 Cadmium should be determined according to the methods in GB/T T5009.15.

10.2.5 Polychloride biphenyl should be determined according to the methods in GB/T T5009.190.

10.3 Microorganism inspection should be examined according to the methods in GB/T4789.22.

END TRANSLATION