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China, Peoples Republic of
FAIRS Product Specific
Minced 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 Minced Aquatic Products (GB10132) 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.

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). 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" and "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".

Once finalized, the Standard will replace GB10132-1988 and GB10132-2001 Hygienic Standard for Cooked Minced Fish Sausage and GB10145-1988 Hygienic Standard for Cooked Fish Ball.

Items noted in the DRAFT of the Hygienic Standard for Minced Aquatic Products

BEGIN TRANSLATION

In comparison with GB10132-1988, GB10132-2001, and GB10145-1988, this DRAFT contains the following modifications:

- Additions to the requirements for raw materials, food additives, production process, packaging, labeling, transportation, storage and inspection method.
- Adds maximum level limits for lead, arsenic, cadmium, methyl mercury, protein and polychlorinatedbiphenyl.
- In the microorganism index, modification has been made on the aerobic bacteria count #3000 cfu/g for instant edible food products.

GB 10132-200X Hygienic Standard for Minced Aquatic Products

1. Scope

The standard stipulates the requirements of minced fish and minced shrimp, food additives, hygienic requirements for production process, package, marking, storage and transport and method of inspection. The standard applies to minced fish products using fresh (frozen) fish as main raw materials, added with auxiliary materials and prepared through certain processes. The standard applies to minced shrimp products using (frozen) shrimp as main raw materials, added with auxiliary materials and prepared through certain processes.

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 2733 Hygienic Standard for Fresh and Frozen Aquatic Products
 GB 2760 Hygienic Standard for Food Additive Use
 GB/T 4789.20 Food hygienic microbiological assay for aquatic product food inspection
 GB 5009.5 Measurement of Protein in Foods
 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 5009.17 Measurement of Total Mercury and Organic Mercury in Food
 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. Indices Requirements

3.1 Raw materials requirements

Raw materials shall conform to GB2733-xxxx.

3.2 Sensory indexes

Sensory indices shall conform to stipulations in Table 1.

Table 1 Sensory Indices

Index	Requirements
Color	Showing the natural color and luster of the product
Taste and odor	Showing the natural aroma and taste of the product, without offensive odor
Impurities	No impurity
Appearance	Intact package without damage

3.3 Physical and chemical indices

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

Table 2 Physical and chemical indexes

Index	Requirements
Protein, g/100g	\$ 6
Lead (Pb) mg/kg	# 0.5
Inorganic Arsenic, mg/kg Minced fish products Minced shrimp products	# 0.1 # 0.5
Methyl Mercury, mg/kg Minced predatory fish (shark, sailfish, tunny, pike and other) products Non-predatory fish mince products	# 1.0 # 0.5
Cadmium (Cd) mg/kg Minced fish products Minced shrimp products	# 0.1 # 0.5
Polychlorinated biphenyl ^a mg/kg PCB138 mg/kg PCB153 mg/kg	# 2.0 # 0.5 # 0.5
A: Only for products which used salt water fish and shrimp as raw materials, and calculated as the sum of PCB28, PCB52, PCB101, PCB118, PCB138, PCB153 and PCB180.	

3.4 Microorganism index

Microorganism indices shall conform to the stipulations in Table 3.

Table 3 Microorganism index

Index	Requirement	
	Instant Food	Non-Instant Food
Colony count cfu/g	# 3,000	# 50,000
Coliform flora, MPN/100g	# 30	# 450
Pathogens (Salmonella, Staphylococcus aureus, Shiga bacillus)	Not found	

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 used should conform to GB 2760.

5. Hygienic requirements for the production process

The hygienic requirements of production process should conform to GB 14881.

6. Packaging

The packaging 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 text on the packaging box should conform to GB191.

8. Storage and transportation

8.1 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.

8.2 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.

9. Inspection method

9.1 Sensory test

Two hundred grams of specimen should be observed under the natural light. The specimen should be examined for product color, taste, odor, elasticity and other sensory indexes.

9.2 Physical and chemical inspection

9.2.1 Protein: According to GB/T5009.5.

9.2.2 Inorganic arsenic: According to GB/T5009.11.

9.2.3 Lead: According to GB/T5009.12.

9.2.4 Cadmium: According to GB/T5009.15.

9.2.5 Mercury: According to GB/T5009.17.

9.2.6 Polychlorinatedbiphenyl: According to GB/T5009.190.

9.3 Microorganism inspection: According to GB/T4789.20.

END TRANSLATION