



Voluntary Report - public distribution

Date: 4/21/2003

GAIN Report #CH3049

China, Peoples Republic of
FAIRS Product Specific
Salted Fish - 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 Salted Fish (GB10138) 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 GB10138-1988, GB10139-1988, GB10140-1988, GB10141-1988, GB10142-1988, and GB10143-1988.

Items Noted in the DRAFT Hygienic Standard for Salted Fish

BEGIN TRANSLATION

On the date of execution, this Standard substitutes Standards GB10138-1988 "Hygienic Standard for Salted Butterfish", GB 10139-1988 "Hygienic Standard for Salted Eel", GB 10140-1988 "Hygienic Standard for Salted Belt Fish", GB10141-1988 "Hygienic Standard for Salted Chinese Herring", GB10142-1988 "Hygienic Standard for Salted Spanish Mackerel", and GB10143-1988 "Hygienic Standard for Salted Yellow Croaker."

In comparison with the above mentioned Standards, this Standard contains the following modifications:

- This Standard contains additions in classifications, the requirements for food additives, and production process, packaging, labeling, storage and transport;
- This Standard is extended to: "Salt saturated products processed with fresh or frozen fish;"
- The methyl mercury index in CAC/GL7-1991 "Fish Methyl Mercury Guidance Value" is adopted and methyl mercury limits of # 1.0mg/kg for predatory fish and # 0.5mg / kg for non-predatory fish are added;
- Limit values for histamines, lead, arsenic, methyl mercury, cadmium, polychlorinated biphenyl and dimethyl nitrosamine are added, modified units for peroxide value and acid number, and indices for acid numbers and peroxide values of "other fish" are added, also.

Hygienic Standard for Salted Fish

1. Scope

The standard stipulates the requirements for salted fish, food additives, hygienic requirements for production and processing, packaging, labeling, storage, transportation, and methods of inspection. The standard applies to salt saturated products processed with fresh or frozen fish.

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 2721 Hygienic Standard for Table Salt

GB 2733 Hygienic Standard for Fresh and Frozen Aquatic Products of Animal Origin

GB 2760 Hygienic Standard for Food Additive Use

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 5009.26 Measurement of N-nitrosamines in Food

GB/T 5009.37 Analysis Methods for Hygienic Standard of Edible Vegetable Oil

GB/T 5009.56 Analysis Methods for Hygienic Standard of Cakes and Pastries

GB/T 5009.190 Measurement of Polychlorinated biphenyl in Seafood

GB 7718 General Standard of Foodstuff Labels

GB 14881 General Hygiene Specification for Food Enterprises

3 Index requirements

3.1 Requirements of raw materials and auxiliary materials

3.1.1 Salt should conform to the regulations in GB2721.

3.1.2 Raw fish should conform to the regulations in GB2733.

3.2 Sensory indexes should conform to the stipulations in Table 1.

Table 1 Sensory index

Index	Requirement
Color	Possess the natural color of the aquatic products after salting
Taste and odor	Possess the proper taste and odor of the aquatic products. Absent of any offensive taste or odor
Texture	Solid, resilient, without mold

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

Table 2 Physical and chemical indexes

Index	Requirement
Acid number, mg/g fat White herring, Spanish mackerel, Maha Other fish	# 60 # 30
Peroxide value, g/100g fat White herring, Spanish mackerel, Maha Other fish	# 4.0 # 2.5
Histamine mg/100g Mackerel Other fish	# 100 # 30
Lead Pb , mg/kg	# 0.5
Inorganic arsenic, mg/kg	# 0.1
Methyl mercury, mg/kg Predatory fish (shark, sailfish, tunny, pike and other) Non-predatory fish	# 1.0 # 0.5
Cadmium (Cd), mg/kg	# 0.1
Polychlorinated biphenyl ^a , mg/kg PCB138 mg/kg PCB153 mg/kg	# 2.0 # 0.5 # 0.5
N-dimethyl nitrosamine, : g/kg	# 4
^a Only for sea fish, and calculated as the sum of PCB28, PCB52, PCB101, PCB118, PCB138, PCB153 and PCB180.	

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 relevant varieties and regulations.

5. Hygienic requirements for production and processing should conform to GB14881.

6. Packaging

The packaging container and materials should conform to relevant hygienic standard and regulations.

7 Labeling

7.1 Labeling shall conform to GB7718.

7.2 The graphics and text on the packaging box shall conform to GB191.

8. Storage and transportation

8.1 Storage

Product should be stored in a dry and well ventilated place. Product should not be stored with any poisonous or harmful materials.

8.2 Transportation

During transportation, the products should be protected against sunshine and rain. Product should not transported with poisonous or harmful materials that could affect the product quality.

9. Inspection method

9.1 Sensory inspection

Take an adequate amount of the specimen and inspect it under natural light.

9.2 Physical and chemical inspection

9.2.1 Acid number and peroxide value should be tested with a small amount of fat according to GB/T 5009.56, and measured according to GB/T 5009.37.

9.2.2 Histamine: According to GB/T5009.45.

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

9.2.4 Lead: According to GB/T5009.12.

9.2.5 Cadmium: According to GB/T5009.15.

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

9.2.7 Polychlorinated biphenyl: According to GB/T5009.190.

9.2.8 N-dimethyl nitrosamine According to GB/T5009.26.

END TRANSLATION