



Voluntary Report - public distribution

Date: 4/21/2003

GAIN Report #CH3050

China, Peoples Republic of
FAIRS Product Specific
Salt or Liquor Pickled Aquatic Products - DRAFT
FOR COMMENTS
2003

Approved by:

Larry M. Senger

U.S. Embassy, Beijing

Prepared by:

Adam Branson, Wu Bugang

Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Salt or Liquor Pickled Aquatic Products (GB10136) 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 GB10136-1988.

Items Noted in the DRAFT Hygienic Standard for Salt or Liquor Pickled Aquatic Products of Animal Origin

BEGIN TRANSLATION

This standard substitutes GB10136-1988 "Hygienic Standard for Crab Paste (Crab Sauce)", which shall become invalid at the same time. In comparison with GB13106-1988, this standard contains the following modifications:

- This Standard contains additions in classifications, the requirements for food additives, production, processing, packaging, labeling, storage and transport;
- The application is extended to "consumer ready salt and liquor-saturated aquatic products made from mud snails, river crab, amphibious crab, river shrimp, shellfish and fresh sea crab as raw materials, with or without auxiliary materials."
- This standard is renamed the "Hygienic Standard for Salt and Liquor Saturated Aquatic

- Products of Animal Origin";
- Standards for lead, inorganic arsenic, methyl mercury, cadmium, volatile salt based nitrogen, polychlorinated biphenyl, para- hemolytic vibrio, Shiga bacillus and parasite are added;
 - Colony count changed from # 50000 cfu/g to # 5000 cfu/g; sodium chloride from \$ 15% to \$ 7g/100g under freezing conditions and \$ 15g/100g under room temperature conditions.

Annex A and Annex B of this Standard are the normalization Annexes.

Hygienic Standard for Salt or Liquor Pickled Aquatic Products of Animal Origin

1. Scope

This standard stipulates the definitions of salt and liquor saturated aquatic products and the index requirements, food additives, hygienic requirement for production, processing, and packaging, labeling, storage, transportation, and methods of inspection. This standard applies to consumer ready salt and liquor saturated aquatic products made from mud snails, river crab, amphibious crab, river shrimp, shellfish and fresh sea crab as raw materials, with or without auxiliary materials. This standard also applies to aquatic products made from fresh portunid through washing, removing shell, branchial bar and leg tips and is minced with salt.

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 Animal Aquatic Products

GB 2760 Hygienic Standard for Food Additive Use

GB/T 4789.20 Food Hygienic Microbiological Assay for Aquatic Product Food 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 5009.15 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 5009.39 Analysis Method for Hygienic Standard of Soy Sauce

GB/T 5009.44 Analytisis Method for Hygienic Standard of Meat and Meat Products

GB/T 5009.190 Measurement of Polychlorinated biphenyl in Marine Products

GB 7718 General Standard of Foodstuff Labels

GB 14881 General Hygiene Specification for Food Enterprises

3 Classifications

3.1 Salt saturated: a processing method of pickling with salt.

3.2 Liquor saturated: a processing method of soaking in liquor or yellow rice wine.

4 Requirements of indices

4.1 Requirements of raw materials and auxiliary materials

4.1.1 Raw materials should conform to GB2733 Hygienic Standard for Fresh and Frozen Aquatic Products of Animal Origin. Mud snails, river crabs, amphibious crabs, river shrimps and shellfish must be fresh and alive.

4.1.2 Auxiliary materials should conform to relevant standards and regulations.

4.2 Sensory indices should conform to the stipulations in Table 1.

Table 1 Sensory Index

Index	Requirement
Color	Having the natural color of the product
Taste and odor	Surface of the product should be shiny and dry. No sign of mold or infestation should be detected.
Impurities	No detectable impurities

4.3 Physical and chemical indices

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

Table 2 Physical and chemical index

Index	Requirements
Volatile salt based nitrogen mg/100g Crab pieces, crab paste	# 25
Salt (as NaCl), g/100g Room temperature preservation Cold storage preservation (lower than 4 degrees C)	\$ 1 5 \$ 7
Lead (Pb), mg/kg	# 0.5
Inorganic arsenic, mg/kg	# 0.5
Methyl mercury, mg/kg Predatory fish Other aquatic products of animal origin	# 1.0 # 0.5
Cadmium (cd), mg/kg Shrimp and crab (crustacean) Shellfish	# 0.5 # 1.0
N-dimethyl nitrosamine ^a , : g/kg	# 4
Polychlorinated biphenyl ^b , mg/kg PCB138 mg/kg PCB153 mg/kg	# 2.0 # 0.5 # 0.5
^a only for marine products; ^b only for marine products, calculated as the sum of PCB28, PCB52, PCB101, PCB118, PCB138, PCB153 and PCB180.	

4.4 Microorganism indexes

Microorganism index should conform to the stipulations in Table 3.

Table 3 Microorganism index

Index	Requirement
Total colony count, cfu/g	# 5000
Coliform flora, MPN/100g	# 30
Pathogen (salmonella para-hemolytic vibrio, Shiga bacillus, Staphylococcus aureus)	Should not be detected

4.5 Parasite metacercaria index

Parasite metacercaria should not be detected.

5. Food additives

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

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

6. Hygienic requirements in the food production process should conform to the regulations in Annex A.

7. Packaging

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

8. Labeling

8.1 Labeling on shaped package products should conform to GB7718. Storage temperatures should be indicated.

8.2 The labeling on the external packaging box of products should conform to GB191.

9 Storage and transportation

9.1 Storage

Product should be stored in a dry and well ventilated place. Product should not be stored with any poisonous or harmful materials. Products that require cold storage shall be kept at 4 degree Celsius or lower or at the specified temperature.

9.2 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. Products that require cold storage shall be kept at 4 degree Celsius or lower or at the specified temperature.

10 Inspection method

10.1 Sensory indices

Observe a proper amount of the specimen under the natural light by examining the color, shape, and surface status, and odor. Consumer ready dried aquatic products should be tasted.

10.2 Physical and chemical indices

10.2.1 Volatile salt based nitrogen: according to GB/T 5009.44.

10.2.2 Salt: According to GB/T5009.39.

10.2.3 Inorganic Arsenic: According to GB/T5009.11.

10.2.4 Lead: According to GB/T5009.12.

10.2.5 Cadmium: According to GB/T5009.15.

10.2.6 Total Mercury: According to GB/T5009.17.

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

10.2.8 N-dimethyl nitrosamine: According to GB/T5009.26.

10.3 Microorganism index: According to GB/T4789.20.

10.4 Parasite metacercaria: according to Annex B.

Annex A (Normalization Annex) Hygienic Requirements for Production and Processing

A1 Hygiene of raw materials

The raw materials for salt and liquor saturated aquatic products of animal origin should be pollution-free and conform to the requirements listed in 4.1 of the Standard. Raw materials must be inspected before use, and inspection records must be kept on file.

A2 Hygienic requirements for working space and facilities

An assigned space shall be used for the production of salt and liquor saturated aquatic products of animal origin. The raw materials being stored, the processing workshops, salt and liquor for pickling, cooking, packaging and finished product storage should be arranged according to production flow and processing techniques. The floor shall be paved with skid resistant materials to prevent water seepage or absorption of noxious materials. The floor shall have a proper gradient. Walls shall be painted with materials to prevent water seepage or absorption of noxious materials. Wall skirts of ceramic tiles or another antiseptic finish, not lower than 1.5m, shall be made. Any section where finished products may be touched (including the final salt and liquor pickling, cooking and packaging area, etc.) shall be fly-proof and dust-proof, with a secondary clothes changing room, hand washing, sterilization and other sanitary facilities.

A3 Hygiene requirements in the process

A3.1 Hygiene of processing appliances and equipment

Appliances and equipment for production of salt and liquor saturated aquatic products of animal origin must meet relevant hygienic standards and hygienic requirements. The appliances and equipment that may come in contact with the finished products must be effectively cleaned and sterilized.

A3.2 Personal hygiene

Staff members dealing in the processing of salt and liquor saturated aquatic products of animal origin must be qualified through health examinations and hygiene knowledge training. Staff must have a health certificate and training certificate. Clean working suits and caps must be worn during work. Hands must be washed before work. When handling finished products, a mouth-piece must be worn and hands must be sterilized.

A3.3 Hygiene of formulae and process

Salt and liquor saturated aquatic products of animal origin must be processed in strict accordance with specified formulae and process.

A3.4 Hygienic control

Producer of salt and liquor saturated aquatic products of animal origin shall use the method of hazard analysis critical control points according to the products, so as to control the hygiene of each critical control points in raw material treatment and processing and guarantee the safety and hygiene of the products.

A4 Hygiene of finished product

A4.1 Inspection of finished product

The finished products of salt and liquor saturated aquatic products of animal origin must conform to the hygienic requirements of this standard. Each batch of the products must be checked before leaving the workshop.

A4.2 Storage and marketing of finished products

The finished products must be stored in a clean finished goods store room, and must not be mixed with poisonous and dangerous articles. The products needing cold storage must be kept in special refrigerator (cabinet) at 4 degree Celsius or lower for storage or selling.

A4.2 Transport of finished product

The transport vehicle for finished products shall be dry and clean. The product should be handled with care and be kept out of sunshine, rain, or intensive shock. Products shall not be transported with poisonous or harmful materials. Products requiring cold storage must be transported with a special refrigerated truck.

Annex B (Normalization Annex) Parasite Metacercaria Inspection

B1 Reagent

Artificial digestion solution: Dissolve 5.5g of pepsin (rough) in 90ml of distilled water. Add 0.7ml of concentrated hydrochloric acid. Then, add water to 100ml. Thoroughly stir and let stand for 15min prior to use.

B2 Equipment

B2.1 Microscope

B2.2 Water bath or incubator at 37

B2.3 Food blender

B3 Specimen preparation

Homogenize the muscle meat in a blender. Transfer the suspension into a conical flask and add with a 1 to 1 ratio an artificial digestion solution. Mix thoroughly. Keep the flask in the water bath at 35-37 degrees Centigrade for 4 to 5 hours and allow the meat to be fully digested. Draw a small volume of the upper clear fluid with a pipette and add some distilled water. Stir it and let sit for 20-30 minutes for sedimentation. Draw some of the upper clear fluid again and rinse several times, until the upper clear fluid becomes transparent. Allow sedimentation before use.

B4 Inspection

Take a small amount of the sediment after the above-mentioned treatment and put it under the microscope. Dilute the specimen with distilled water and observe the product for any parasitic metacercaria.