



Voluntary Report - public distribution

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China, Peoples Republic of
FAIRS Product Specific
Marine Algae and Algae 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 DRAFT Standard for Marine Algae and Algae Products (GBxxxx) 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".

Hygienic Standard for Marine Algae and Algae Products

BEGIN TRANSLATION

1. Scope

This standard stipulates the requirements for algae products, food additives, and the hygienic requirements for processing, packaging, labeling, storage, transportation, and methods of inspection. This standard applies to marine algae and products made from marine algae through processing, with or without auxiliary materials. This standard does not apply to jelly and spirulina products with marine algae as raw materials.

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.

GB191 Graphic and Text Marks on Packages and in Storage and Transportation

GB 2760 Hygienic Standard for Food Additive Use

GB/T 4789.20 Food hygienic Microbiological Assay for Aquatic Product Food Inspection

GB 5009.3 Measurement of Moisture Content in Food

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

GB/T 5009.12 Measurement of Lead in Food

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

GB/T 5009.39 Analytical Method for Hygienic Standard of Soy Sauce

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 Raw materials should conform to the related standards and regulations.

3.2 Sensory index

Sensory indices should conform to the requirements in Table 1.

Table 1 Sensory Index

Index	Requirement
Color	Having the natural color of the product
Taste and odor	Having the natural aroma and taste of the product, without offensive odor
Impurities	No foreign matter

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	Requirement
Moisture content a, g/100g Dried sea belt product Other dried algae product	# 24 # 16
Salt (calculated as NaCl), g/100g Dried sea belt and undaria pinnatifida products Dried sea grass and purple seaweed products	# 18 # 8
Lead (Pb), mg/kg	# 1.0
Inorganic arsenic, mg/kg	# 1.5
Methyl mercury (calculated in wet weight), mg/kg	# 0.5
Polyahlorinated aiphenyl a, mg/kg PCB138 mg/kg PCB153 mg/kg	# 2.0 # 0.5 # 0.5
a As the sum of PCB28 PCB52 PCB101 PCB118 PCB138 PCB153 and PCB180.	

3.4 Microorganism index

Consumer ready algae products shall conform to the stipulations in Table 3.

Table 3 Microorganism index

Item	Requirement
Total colony count, cfu/g	# 30000
Coliform flora, MPN/100g	# 30
Mold, cfu/g Dried algae product	# 300
Pathogen (salmonella, para-hemolyticvibrio, Staphylococcus aureus, Shiga's bacillus)	Should not be detectable

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 regulations in GB2760.

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

6. Packaging

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

7. Labeling

7.1 Labeling on product packaging should conform to GB7718.

7.2 The labels on external packaging boxes of products should 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 indexes

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

9.2 Physical and chemical indexes

9.2.1 Moisture content According to GB5009.3.

9.2.2 Salt: According to GB/T5009.39.

9.2.3 Inorganic Arsenic: According to GB/T5009.45.

9.2.4 Lead: According to GB/T5009.12.

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

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

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

END TRANSLATION