



Voluntary Report - public distribution

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China, Peoples Republic of
FAIRS Product Specific
Dried Aquatic Products - DRAFT FOR COMMENTS
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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Dried Aquatic Product of Animal Origin (GB10144) 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 GB10144-1988, GB16324-1996, GB16328-1996.

Items Noted in the DRAFT Hygienic Standard for Dried Aquatic Products of Animal Origin**BEGIN TRANSLATION**

On the date of execution, this standard substitutes GB10144-1988 "Hygienic Standard for Dried Walleye Pollack", GB16324-1996 "Hygienic Standard for Dried Seawater Shellfish Products" and GB16328-1996 "Hygienic Standard for Grilled Fish Slices."

In comparison with GB10144-1988, GB16324-1996 and GB16328-1996, 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;
- The scope extends to "dried products made from fresh or frozen aquatic products of animal origin through processing, with or without auxiliary materials";
- The limit index of inorganic arsenic is added;
- The sodium chloride index is deleted and the indexes of moisture content and peroxide value are modified.

Hygienic Standard for Dried Aquatic Products of Animal Origin

1. Scope

This standard stipulates the requirements for dried aquatic products of animal origin, food additives, hygienic requirements for production processing, packaging, labeling, storage, transportation, and methods of inspection. This standard applies to dried products made from fresh or frozen aquatic products of animal origin through proper processing, with or without auxiliary 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.

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 the use of food additives
GB/T 4789.20 Food hygienic microbiological assay for food inspection of aquatic product
GB/T 5009.3 Measurement of moisture content in foods
GB/T 5009.11 Measurement of total arsenic and inorganic arsenic in foods
GB/T 5009.12 Measurement of lead in foods
GB/T 5009.37 Analytical method of hygienic standard for edible vegetable oil
GB/T 5009.45 Analytical method of hygienic standard for aquatic products
GB 7718 General standard of foodstuff labels
GB 14881 General hygiene specification for food enterprises

3. Index requirements

3.1 Raw materials requirements

3.1.1 Raw materials should conform to relevant standards and regulations.

3.2 Sensory indexes

Sensory indexes should conform to the requirements in Table 1.

Table 1 Sensory Indexes

Index	Requirements
Color	Having the natural color of the product
Texture	Surface of the product should be shiny and dry. No sign of mold or infestation should be detected.
Taste and odor	Having the natural aroma and taste of the product, without offensive odor
Impurities	No impurities

3.3 Physical and chemical indices

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

Table 2 Physical and chemical index

Index	Requirement
Moisture content ^a , g/100g	# 20
Total arsenic (calculated in As) mg/kg Fish	# 2.0
Inorganic arsenic, mg/kg shellfish, shrimps and crabs	# 1.0
Lead (Pb), mg/kg Fish	# 0.5
Acid number, mgKOH/g fat	# 130
Peroxide value, g/100g fat	# 0.60
^a Only for instant edible products.	

3.4 Microorganism indices

Consumer ready dried aquatic products of animal origin should conform to the stipulations in Table 3.

Table 3 Microorganism indices

Index	Requirement
Total colony count, cfu/g	# 30,000
Coliform flora, MPN/100g	# 30
Pathogens (salmonella, Staphylococcus aureus, Shiga's bacillus, parahemolytic vibrio)	Should not be detectable

4. Food additives

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

4.2 The variety and amount of food additives should conform to relevant regulations for the varieties.

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

6. Packaging container and materials should conform to relevant hygienic standards and regulations.

7. Labeling

7.1 Labeled products should conform to GB7718.

7.2 The labels on the external packaging box for the 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. Products requiring cold storage shall be stored and transported at specified temperatures.

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. Products requiring cold storage should be stored and transported at specified temperatures.

9 Inspection method

9.1 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.

9.2 Physical and chemical indices

9.2.1 Moisture Content: According to GB/T5009.3.

9.2.2 Inorganic Arsenic and Total Arsenic: According to GB/T5009.11.

9.2.3 Lead: According to GB/T5009.12.

9.2.4 Acid Index: According to GB/T5009.37.

9.2.5 Peroxide Value: According to GB/T5009.37.

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

END TRANSLATION