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Dried Fruits: 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 Fruits (GB16325) 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. 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, if any, 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.usd.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).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will be GB16325-XXXX Hygienic Standard for Dried Fruits

BEGIN TRANSLATION

Items noted in the translation of GB16325-XXXX Hygienic Standard for Dried Fruits:

The structure and scope has been modified. Hygienic requirements for raw and auxiliary materials, food additives, production and processing, packaging, labeling, storage and transportation are added to this standard.

Drafting units of this Standard include: Food Hygiene Inspection Institute of Zhejiang Province, the Hygiene and Disease Control Station of Xinjiang Uigur Autonomous Region, the Food Hygiene Inspection Institute of Guangdong Province, the Food Hygiene Inspection Institute of Sichuan Province, the Hygiene and Disease Control Station of Hubei Province, Chinese Academy of Preventive Medicine, the Public Hygiene Inspection Station of Tianjin City and the Public Hygiene Inspection Institute of Liaoning Province.

Individual drafters of this Standard include: Chen Anmei, Liu Cuiying, Deng Hong, Lan Zhen, Gu Jingyu, Cui Chunming and Wang Xutai.

GB16325-XXXX Hygienic Standard for Dried Fruits

1. Scope

This standard defines the requirements for dried fruits, including the hygienic standards and testing methods of the food additives, production, and processing. This Standard applies to dried fruits made from fresh fruits (longyan, lychee, grape, persimmon, etc.) that are dried under sunlight or by a dehydration process.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191 Labels for Packaging, Storage, and Transportation

GB/T4789.32 Microbiological Food Hygiene Testing Standard for Grains, Fruits, and Vegetables.

GB/T5009.3 Determination of Moisture Content in Food

GB/T5009.187 Determination of Total Acid in Dried Fruits (longyan, lychee, raisin, and dried persimmon)

GB7718 National Standard of Food Labels

GB14881 National Standard for Food Industry Hygiene

3. Requirements

3.1. Raw Material Requirements

Shall conform according to related rules and regulations.

3.2. Sensory Requirements

Shall conform according to the requirements in Table 1.

Table 1. Sensory Requirements

Index	Requirements			
	Longyan	Lychee	Raisin	Dried persimmon
Appearance	Whole fruit with its characteristic color, unbroken	Whole fruit with its characteristic color, unbroken	Whole fruit with its characteristic color, unbroken	Whole fruit, unbroken, the stipules are closely connected with the fruit
Color	From bright yellow to brown, with no wormeaten spots or mold	From brown to dark brown, with no wormeaten spots or mold	From yellow and green to red and brown, with no wormeaten spots or mold	White or gray surface and orange or dark brown, with no wormeaten spots or mold
Smell & taste	Full of its own flavor with no strange smell	Full of its own flavor with no strange smell	Full of its own sweet flavor with no strange smell	Full of its own sweet flavor with no strange smell and astringency
Quality	Flesh and core are easy to be separated, the texture is tightly united	The texture is tightly united	Soft	Fibrous flesh, but tight and ductile

3.3. Physical Requirements

Shall conform according to the requirements in Table 2.

Table 2. Physical Requirements

Index	Requirements			
	Longyan	Lychee	Raisin	Dried Persimmon
Moisture, g/100 g =	25	25	20	35
Total Acid, g/100 g =	1.5	1.5	2.5	6

3.4. Microbial Requirements

Shall conform according to the requirements in Table 3.

Table 3. Microbial Requirements

Index	Requirements	
	Raisin	Dried Persimmon
Pathogens (salmonella, shiga's bacillus staphylococcus aureus, etc.)	None	None

4. Food Additives

4.1. Shall conform to the relevant standards and regulations.

4.2. Variety and dosage for food additive use shall conform to regulations in GB2760.

5. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB14481.

6. Packaging

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

7. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718. The signs on the outer packing boxes of products shall be in accordance with the regulations in GB191.

8. Storage and Transportation

8.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

8.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

9. Testing Methods

9.1. Sensory Testing

Examination should be conducted using eyes, nose, and tongue.

9.2 Physical and Chemical Testing

9.2.1. Moisture Content

Determined according to methods in GB/T5009.3.

9.2.2. Acid value

Determined according to methods in GB/T5009.187.

9.3. Microbiological Testing

Determined according to methods in GB/T 4789.32.

END TRANSLATION