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Preserved 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 Preserved Fruits (GB14884) 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 substitute GB14884-1994 Hygienic Standard for Preserved Fruits.

BEGIN TRANSLATION

Items noted in the translation of GB14884-XXXX Hygienic Standard for Preserved Fruits:

- The format and structure of the Standard is revised. The specifications on raw materials, food additive usage, hygienic requirements for production and processing as well as packaging, labeling, storage and transportation are added to this standard;
- Stipulations for classification of aerobic bacteria count index in ex-works and sales are deleted.
- The sulfur dioxide residue index in the previous standard is modified to indicate "enforced in accordance with GB2760".

Drafting units of this Standard include: Food Hygienic Supervision and Inspection Institute of the Ministry of Public Health, Beijing Sanitation and Anti-epidemic Station, Shandong Provincial Food Hygienic Supervision and Inspection Institute and Hebei Provincial Sanitation and Anti-epidemic Station.

Individual drafters of this Standard include: Zhang Ying, Yang Dajin, Wu Shuxiu, Lu Zhen, Wang Yuejin, Zhang Zheng and Liang Jin.

GB14884-XXXX Hygienic Standard for Preserved Fruit

1. Scope

This standard stipulates the requirements for preserved fruit, food additive usage, hygienic requirements for production and processing, and testing methods. This Standard applies to processed fruits, including: preserved fruit, chilled fruit, candied fruit, chewable fruit, fruitcakes, and soft gums made with fruit, vegetables, and sugar as raw materials.

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 2760 Hygienic Standard for Food Additive Use

GB/T 4789.24 Food Hygiene Microorganism Inspection of Candies, Cakes and Preserved Fruits

GB/T 5009.11	Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12	Determination of Lead in Food
GB/T 5009.13	Determination of Copper in Foods
GB/T 5009.34	Determination of Sulfur Dioxide in Food
GB 7718	National Standard of Food Labels
GB 8956	Hygiene Specification for Preserved Fruit Plant

3. Definitions

The following terms and definitions apply to this Standard.

3.1. Preserved Fruit:

Products in a liquid material made with fruit as the main raw material and boiled or pickled in sugar (honey), with or without food additives, or slightly dried, with a liquid sugar solution or soaked in a concentrated sugar solution.

3.2. Chilled Fruit:

Dry products that possess a rich fragrance that are made with fruit and vegetables as main raw materials, with or without having been boiled or preserved in sugar, and with or without food additives.

3.3. Candied Fruit:

Dry products made with fruit and vegetables as raw materials, with or without having been boiled or preserved in sugar and with or without food additives as auxiliary materials, that have a non-sticky surface, appear transparent, and have no sugar frost precipitation.

3.4. Chewable Fruit:

Dry products made with fruit as the main raw materials that are preserved with food additives, with or without sugar or licorice.

3.5. Fruit candy (cake):

Dry products in various shapes with fruit and vegetables as main raw materials, preserved by boiling in sugar or pickling with salt and that are ground and shaped after drying.

3.6. Soft Gummy Fruit Category:

Cake products in various shapes with fruit and vegetables as main raw material, ground or pulped, with sugar and/or food additives.

4. Requirements

4.1. Raw Material Requirements

Shall conform to relevant standards and regulations.

4.2. Sensory Requirements

Shall possess the intrinsic color, odor and taste, without any peculiar smell, mold or impurities.

4.3 Physical Requirements

The physical and chemical requirements shall conform to stipulations in Table 1.

Table 1. Physical Requirements

Item	Requirement
Lead (Pb), mg/kg =	1
Copper (Cu), mg/kg =	10
Total Arsenic(in As), mg/kg =	0.5
Sulfur Dioxide Residue	Implemented according to GB2760

4.4. Microorganism Requirements

Shall conform according to the stipulations in Table 2.

Table 2. Microorganism Requirements

Item	Requirements
Aerobic bacteria count, cfu/g =	1000
Coliform group, MPN/100 g =	30
Pathogens (salmonella, shiga bacillus, staphylococcus aureus)	Must not be detected
Mold, cfu/g =	50

5. Food Additives

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

5.2. The variety and amount of food additives used shall conform to relevant regulations stipulated in GB2760.

6. Hygienic Requirements for Production and Processing

Shall conform according to regulations in GB8956.

7. Packaging

The packaging container and material shall conform to relevant hygienic standards and regulations.

8. Labeling

Labels on shaped packages shall conform to GB7718.

9. Storage and Transportation

9.1. 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.

9.2. 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.

10. Testing Methods

10.1 Lead

Determined in accordance with GB/T 5009.12.

10.2 Copper

Determined in accordance with GB/T 5009.13.

10.3 Total Arsenic

Determined in accordance with GB/T 5009.11.

10.4 Sulfur Dioxide

Determined in accordance with GB/T 5009.34.

10.5 Aerobic bacteria, coliform group, pathogens and mold

Determined in accordance with GB/T 4789.24.

END TRANSLATION