

Voluntary Report – Voluntary - Public Distribution

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Report Name: 2023 National Food Safety Standards Plan Call for Comments

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report, Sanitary/Phytosanitary/Food Safety, Trade Policy
Monitoring

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Report Highlights:

On March 7, 2023, China's Food Safety Standards Monitoring and Evaluation Department of the National Health Commission (NHC) released a letter soliciting public comments on the 2023 Plan for National Food Safety Standards. The letter proposed 39 national food safety standards for food additives, food contact materials, contaminants, physical, chemical and microbial testing methods, foods for special dietary purposes, and food nutrition fortifiers. This report contains an unofficial translation of the letter and the Plan. Comments must be submitted by fax before March 17, 2023.

Report Summary:

On March 7, 2023, the NHC released a “[Letter from the Secretariat of the National Food Safety Standard Review Committee on Soliciting Public Comments on the plan for the 2023 National Food Safety Standard](#) (link in Chinese).” The letter proposed 39 national food safety standards for food additives, food contact materials, contaminants, physical, chemical, and microbial testing methods, foods for special dietary purposes, and food nutrition fortifiers. Written comments must be submitted to the Secretariat by Facsimile before March 17, 2023. The fax number is +86-10-6879-2408.

The plan includes:

- 12 food additive standards
- 1 food-related products standard
- 3 contaminants standards
- 11 physical and chemical testing methods and procedures standards
- 5 microbial testing methods and procedures standards
- 1 toxicological evaluation methods and procedures standard
- 1 food product standard
- 2 standards for foods for special dietary purposes
- 3 food nutrition fortifiers standards

BEGIN UNOFFICIAL TRANSLATION of the Letter and the Plan:

All Relevant Units:

According to the “Food Safety Law” and its implementation regulations, in order to develop and revise the national food safety standards, the annual plan proposal has been widely solicited from departments, industries and society, and has been reviewed by relevant professional committees of the National Food Safety Standards Review Committee. The Committee proposed the “2023 National Food Safety Standard Plan (draft for comments)”, giving priorities to the formulation and revision of 39 national food safety standards that focus on risk controls and are urgently needed by the industries. The Committee is now soliciting public comments. Please submit your written comments to the Secretariat before March 17, 2023.

FAX number: 010-68792408

2023 National Food Safety Standard Plan

(Draft for Comments)

Serial Number	Proposed Standards	Formulation/ Revision	Proposed Units in charge
12 Food Additives Standards			
1	Food Additive Sodium L-Malate	Formulation	Shandong Institute of Food and Drug Inspection, China Biological Fermentation Industry Association, Hunan Institute of Commodity Quality Inspection
2	Food Additive Sanzan Gum	Formulation	Tianjin University of Science and Technology, Tianjin Institute of Food Safety Testing Technology, Tianjin Customs Animal, Plant and Food Testing Center
3	Food Additive Tomato Red (GB 28316-2012)	Revision	Jiangxi Provincial Center for Disease Control and Prevention, Jiangxi General Institute of Inspection, Testing and Certification Institute of Food Inspection and Testing
4	Food Additive Paprika (GB 1886.34-2015)	Revision	Jiangxi General Institute of Inspection, Testing and Certification Institute of Food Inspection and Testing, China Food Additives and Ingredients Association, Fermentation Industry Productivity Promotion Center
5	Food Additive Pectin (GB 25533-2010)	Revision	National Center for Food Safety Risk Assessment, Shanghai Institute of Quality Supervision, Inspection and Technology
6	Food Additive Vitamin B2 (GB 14752-2010)	Revision	Shanghai Institute of Quality Supervision and Inspection Technology, National Center for Food Safety Risk Assessment
7	Food Additive Lauric Acid (GB 1886.81-2015)	Revision	Shanghai Food Additives and Ingredients Industry Association, Huazhong Agricultural University
8	General Rules for Labeling of Food Additives (GB29924-2013)	Revision	National Center for Food Safety Risk Assessment, China National Institute of Standardization

9	Food Additive L-alanine (GB 25543-2010)	Revision	China Biological Fermentation Industry Association, Shandong Food and Drug Inspection Institute, Hunan Product Quality Inspection Institute
10	Food Additive Erythritol (GB 26404-2011)	Revision	China Food Additives and Ingredients Association, Fermentation Industry Productivity Promotion Center
11	Food Additive Vanillin	Formulation	China Academy of Inspection and Quarantine, Tianjin Institute of Food Safety Testing Technology, China Fragrance, Flavor and Cosmetics Industry Association
12	Food Additive L-Cysteine Hydrochloride (GB 1886.75-2016)	Revision	National Food Safety Risk Assessment Center, Guangzhou Customs Technology Center, Shandong Academy of Agricultural Sciences, Fermentation Industry Productivity Promotion Center
1 Food Related Products Standard			
13	Standards for the Use of Additives in Food Contact Materials and Products (GB 9685-2016)	Revision	National Food Safety Risk Assessment Center, Guangzhou Customs Technology Center, China Packaging Federation, China National Institute of Standardization
3 Contaminants Standards			
14	Heavy Metal Limits in Dried Meat Products	Revision	China Meat Comprehensive Research Center, National Food Safety Risk Assessment Center, Beijing Center for Disease Control and Prevention
15	Heavy Metal Limits in Dried Seafood Products	Revision	Shanghai Institute of Food and Drug Control, National Center for Food Safety Risk Assessment, China Aquatic Products Circulation and Processing Association
16	Limits of Contaminants and Mycotoxins in Liquid Foods for Special Medical Purposes	Revision	Hebei Food Inspection and Research Institute, National Food Safety Risk Assessment Center, Food Evaluation Center of State Administration for Market Regulation

11 Physical and Chemical Testing Methods and Procedures Standards			
17	Determination of Trans Fatty Acid in Foods and Dairy Products for Infants and Young Children (GB 5413.36-2010)	Revision	Shenzhen Institute of Metrology and Quality Inspection, National Food Safety Risk Assessment Center, Shanghai Institute of Quality Supervision and Inspection Technology, Panjin Inspection and Testing Center, Hebei Provincial Institute of Food Inspection, China Institute of Metrology
18	Determination of Amino Acids in Foods (GB 5009.124-2016)	Revision	Beijing Academy of Science and Technology, China Academy of Inspection and Quarantine, Hubei Institute of Food Quality and Safety Supervision and Inspection, Ningbo Institute of Food Quality Inspection (Ningbo Fiber Inspection Institute)
19	Determination of Indicative PCB Content in Foods (GB 5009.190-2014)	Revision	Hubei Provincial Center for Disease Control and Prevention, National Center for Food Safety Risk Assessment, Hubei Provincial Institute of Food Quality and Safety Supervision and Inspection, Shanghai Municipal Center for Disease Control and Prevention
20	Determination of Perfluoroalkyl Compounds in Foods (GB 5009.253-2016)	Revision	National Food Safety Risk Assessment Center, Xiamen Customs Technical Center, Beijing Center for Disease Control and Prevention, Chinese Academy of Inspection and Quarantine, China Agricultural University
21	Determination of 2-methyl-1,3-butadiene and its Migration in Food Contacting Materials and Products	Formulation	Shanghai Institute of Quality Supervision and Inspection Technology, Ningbo Customs Technology Center, Shenzhen University
22	Determination of Migration of Triethyl citrate, Acetyl tributyl citrate and di-n-butyl Sebacate in Food Contacting Materials and Products	Formulation	Guangzhou Customs Technology Center, Guangdong Provincial Food Inspection Institute (Guangdong Province Alcohol Testing Center), Xiamen Customs Technology Center, Shenzhen Institute of Metrology and Quality Inspection

23	Determination of Migration of Bisphenol A-diglycidyl ether, Bisphenol F-diglycidyl ether, their Hydroxyl and Chlorinated Derivatives in Food Contacting Materials and Products	Formulation	Beijing Institute of Product Quality Supervision and Inspection, Guangzhou Customs Technology Center, Fermentation Industry Productivity Promotion Center, Institute of Atomic Energy Utilization, Chinese Academy of Agricultural Sciences
24	Determination of Calcium β -hydroxy- β -Methylbutyrate in Foods	Formulation	Hangzhou Customs Technology Center, Shanghai Institute of Physical Education, Beijing Center for Disease Control and Prevention, National Food Safety Standards Collaborative Group for Inspection Methods
25	Determination of Dihydroquercetin in Foods	Formulation	National Food Safety Risk Assessment Center, Shandong Food and Drug Inspection Institute, Shanghai Customs Animal, Plant and Food Inspection and Quarantine Technology Center, National Food Safety Standards Collaborative Group for Inspection Methods
26	Determination of Pyrroloquinoline Quinone Disodium Salt in Foods	Formulation	Xiamen Customs Technology Center, Fujian Product Quality Inspection Research Institute, Ningbo Product and Food Quality Inspection Research Institute (Ningbo Fiber Inspection Institute), National Food Safety Standards Collaborative Group for Inspection Methods
27	Determination of γ -aminobutyric acid in Foods	Formulation	Shanghai Institute of Quality Supervision and Inspection Technology, Beijing Institute of Science and Technology, Ningbo Institute of Product and Food Quality Testing (Ningbo Fiber Testing Institute), National Food Safety Standards Collaborative Group for Inspection Methods

5 Microbial Testing Methods and Procedures Standards			
28	Food Microbiological Examination - Examination of Diarrhea-causing Escherichia coli (GB 4789.6-2016)	Revision	Henan Provincial Center for Disease Control and Prevention, National Center for Food Safety Risk Assessment, Chinese Academy of Inspection and Quarantine
29	Testing for Bacteria in Foods - Bifidobacteria Testing	Formulation	National Food Safety Risk Assessment Center, Fermentation Industry Productivity Promotion Center, Testing Method Food Safety National Standard Collaboration Group
30	Testing for Bacteria in Foods - Lactococcus Testing	Formulation	National Center for Food Safety Risk Assessment, Guangdong University of Technology, National Food Safety Standards Collaborative Group for Testing Methods
31	Testing for Bacteria in Foods - Weizmannella Testing	Formulation	Fermentation Industry Productivity Promotion Center, Dalian University for Nationalities, National Food Safety Standards Collaborative Group for Inspection Methods
32	Testing for Bacteria in Foods - Pediococcus Testing	Formulation	Hebei Food Inspection and Research Institute, Shenzhen Customs Food Inspection and Quarantine Technology Center, National Food Safety Standards Collaboration Group for Inspection Methods
1 Toxicological Evaluation Methods and Procedures Standard			
33	Pig-a Gene Mutation Test in Peripheral Blood of Rats in Vivo	Formulation	Sichuan University, National Center for Food Safety Risk Assessment, Shanghai Center for Disease Control and Prevention, Chongqing Center for Disease Control and Prevention

1 Food Products Standard			
34	Vegetable oil (GB 2716-2018)	Revision	Jiangnan University, Shanghai Center for Disease Control and Prevention, Scientific Research Institute of State Grain and Material Reserve Bureau, Oil Branch of China Grains and Oils Association
2 Standards for Foods for Special Dietary Purposes			
35	Full Nutritional Formula Foods for Gastrointestinal Malabsorption and Pancreatitis Patients	Formulation	PLA General Hospital First Medical Center, Peking Union Medical College Hospital, National Food Safety Risk Assessment Center, Harbin Medical University
36	Foods for Special Dietary for People with Gluten Intolerance	Formulation	National Center for Food Safety Risk Assessment, Ocean University of China, Nanchang University, Institute of Nutrition and Health, Chinese Center for Disease Control and Prevention
3 Food Nutrition Fortifiers Standards			
37	Food nutrition Fortifiers - Casein Phosphopeptide (GB 31617-2014)	Revision	Northeast Agricultural University, National Food Safety Risk Assessment Center, Dalian University of Technology, Hunan Product Quality Inspection Institute
38	Food Nutrition Fortifiers - Carbonyl Iron Powder (GB 29212-2012)	Revision	Jiangxi General Institute of Inspection, Testing and Certification Institute of Food Inspection and Testing, National Center for Food Safety Risk Assessment, Jiangxi Provincial Center for Disease Control and Prevention, University of Jinan
39	Food Nutrition Fortifier - Inositol (cyclohexyl alcohol) (GB 1903.42-2020)	Revision	National Center for Food Safety Risk Assessment, Hunan Provincial Product Quality Inspection Research Institute, Jiangxi Provincial Center for Disease Control and Prevention, China Agricultural University

END UNOFFICIAL TRANSLATION

Attachments:

No Attachments.