

Voluntary Report – Voluntary - Public Distribution

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Report Name: National Food Safety Standard for Edible Salt Notified to
WTO

Country: China - People's Republic of

Post: Beijing

Report Category: Sanitary/Phytosanitary/Food Safety, FAIRS Subject Report, WTO Notifications

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Report Highlights:

On October 25, 2023, China notified the National Food Safety Standard for Edible Salt to the World Trade Organization (WTO) under G/SPS/N/CHN/1286. The proposed date of entry into force is to be determined. Comments may be submitted to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until December 24, 2023. The report provides an unofficial translation of the draft standard.

Report Summary:

On October 25, 2023, China notified the National Food Safety Standard for Edible Salt to the World Trade Organization (WTO) under [G/SPS/N/CHN/1286](#). The proposed date of entry into force is to be determined. Comments may be submitted to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until December 24, 2023.

The standard revises the current National Food Safety Standard for Edible Salt as [GB 2721-2015](#) (link in Chinese). The report provides an unofficial translation of the draft standard.

BEGIN TRANSLATION

National Food Safety Standard for Edible Salt (Draft for Comment)

GB 2721— XXXX published jointly by the National Health Commission of the People's Republic of China and China State Administration for Market Regulation

Forward

This document replaces GB 2721-2015 National Food Safety Standard for Edible Salt. This document made following modifications comparing with GB 2721-2015:

- Revised Terms and Definitions,
- Modified Sensory Requirements,
- Revised Physical and Chemical Indicators,
- Changed Contaminants Indicators,
- Revised Others.

National Food Safety Standard Edible Salt

1. Scope

The standard is applicable to edible salt, including low-sodium salt.

2. Terms and Definitions

2.1 Edible salt

Salt with sodium chloride as main ingredient that is used for consumption or food processing.

2.2 Refined salt

Edible salt with brine or salt as raw materials, by vacuum evaporation, mechanical thermal compression evaporation salt making process, or processes of crushing, washing, and drying.

2.3 Crushed washing salt

Edible salt with sea salt, lake salt, or rock salt as raw materials, by crushing and washing processes.

2.4 Sun salt

Edible salt made by sun-dried brine concentration and crystallization processes.

2.5 Low sodium salt

Salt with edible salt as raw material, processed by adding allowable food additives (for example potassium chloride) in order to reduce sodium ions concentration, or with natural brine as raw material, through evaporation and crystallization to make sodium chloride as main ingredient and the content of potassium chloride in line with provisions of this standard.

3. Technical Requirements

3.1 Ingredients requirements

Raw materials should comply with corresponding food standards and relevant regulations.

3.2 Sensory requirements

Sensory requirements should comply with Table 1.

Table 1: Sensory Requirements

Items	Requirements	Testing Methods
Color	White	Take 20 g of sample and grind it in a porcelain container, place it in a white clean shallow dish, observe its color under natural light, and smell it. Take 5 g of sample and dissolve it in 100 mL water, rinse your mouth with warm water, and taste the solution.
Flavor and smell	Salty and no abnormal smell	
Status	Crystals, no visible foreign objects	Take appropriate amount of sample in a white clean shallow dish and observe its condition under natural light.

3.3 Physical and chemical indicators

The physical and chemical indicators should comply with the provisions of Table 2.

Table 2: Physical and Chemical Indicators

Items	Indicators		Testing Methods
	Edible salt (excluding low-sodium salt)	Low-sodium salt ^a	
Sodium chloride (on a dry basis)/(g/100g)	≥97.0	65.0~80.0	GB 5009.42
Potassium chloride (on a dry basis)/(g/100g)	--	20.0~35.0	
Barium (Calculated in Ba)/(mg/kg) ≤	15		
Iodine (Calculated in I)/(mg/kg)	Iodized edible salt should comply with the regulations of GB 26878, and non-iodized edible salt should be <5.0 mg/kg.		
^a The sum of sodium chloride (on a dry basis) and potassium chloride (on a dry basis) of the low-sodium salt should be ≥ 97.0 g/100 g.			

3.4 Contaminants maximum levels

The pollutant limit should comply with the provisions of GB 2762 and be measured according to the methods specified in GB 5009.42.

3.5 Food additives

The use of food additives should comply with the provisions of GB 2760.

4. Others

The potassium chloride content should be indicated on the product label of low-sodium salt, and it should be clearly marked as: “Patients with hypertension at good kidney function can choose low-sodium salt. People with kidney insufficiency should use it with caution.”

END TRANSLATION

Attachments:

No Attachments.