

Voluntary Report – Voluntary - Public Distribution

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Report Name: Soliciting Public Comments for 21 National Food Safety Standards

Country: China - People's Republic of

Post: Beijing

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

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Report Highlights:

On December 11, 2023, China's Secretariat of National Food Safety Standard Review Committee of the National Health Commission (NHC) published an announcement soliciting public comments on twenty-one national food safety standards. The announcement listed twenty-one national food safety standards including standards for one food additive, three production operation rules, one food related product, eleven physical and chemical testing methods and procedures, one microbial testing method and procedure, one toxicological testing method and procedure, and three food products. This report contains an unofficial translation of the Announcement and the list of standards calling for public comments.

Report Summary:

On December 11, 2023, the NHC released an “[Announcement from the Secretariat of the National Food Safety Standard Review Committee on Soliciting Public Comments of Twenty-one National Food Safety Standards](#) (link in Chinese).” The announcement included a list of twenty-one national food safety standards including standards for one food additive, three production operation rules, one food related product, eleven physical and chemical testing methods and procedures, one microbial testing method and procedure, one toxicological testing method and procedure, and three food products.

The written comments must be submitted to the Secretariat via the national food safety standards management information system (https://sppt.cfsa.net.cn:8086/cfsa_aiguo) before February 10, 2024.

The standards that are open for comments include:

- one food additive
- three production operation rules
- one food-related product
- eleven physical and chemical testing methods and procedures
- one microbial testing method and procedure
- one toxicological testing method and procedure
- three food products

BEGIN UNOFFICIAL TRANSLATION

Announcement from the Secretariat of the National Food Safety Standard Review Committee on Soliciting Public Comments of Twenty-one National Food Safety Standards including National Food Safety Standard for Food Additive Xanthan Gum

All relevant units,

According to the “Food Safety Law” and its implementation regulations, the Committee drafted twenty-one new or revised national food safety standards including National Food Safety Standard for Food Additive Xanthan Gum. The Committee is now soliciting public comments, please submit your written comments to the Secretariat via the national food safety standards management information system (https://sppt.cfsa.net.cn:8086/cfsa_aiguo) before February 10, 2024.

Appendix National Food Safety Standards List (Draft for Comments)

Serial Number	Standards Names	Formulation/Revision
Food Additive (1)		
1	Food Additive Xanthan Gum	Revision
Production Operation Rules (3)		
2	General Sanitation Practices for Food Production	Revision
3	Good Manufacturing Practices for Health Foods	Revision
4	Specifications for Control of Tin Contamination in Canned Foods Made of Tin-plated Steel Sheets	Formulation
Food Related Products (1)		
5	Food Contact Paints and Coatings	Revision
Physical and Chemical Testing Methods and Procedures (11)		
6	Determination of Multiple Elements in Foods	Revision
7	Determination of Neotame in Foods	Revision
8	Determination of Parabens in Foods	Revision
9	Determination of Migration and Release of N-nitrosamine Compounds in Food Contact Materials and Articles	Formulation
10	Determination of Migration Amount of 2, 2, 4, 4-	Formulation

	tetramethyl-1, 3-cyclobutanediol in Food Contact Materials and Articles	
11	Determination of Migration Amount of 4, 4'-biphenyldiphenol and 1, 1'sulfonylbis (4-chlorobenzene) in Food Contact Materials and Articles	Formulation
12	General Principles for Physical and Chemical Testing	Formulation
13	Determination of Advantame in Foods	Formulation
14	Determination of Ascorbyl Palmitate in Foods	Formulation
15	Determination of Diphenyl Ether in Foods	Formulation
16	Determination of Furosine in Dairy Products	Formulation
Microbial Testing Methods and Procedures (1)		
17	Campylobacter Jejuni and Campylobacter Coli Testing	Revision
Toxicological Testing Methods and Procedures (1)		
18	Neurodevelopmental Toxicity Testing	Formulation
Food Products (3)		
19	Pasteurized Milk	Revision
20	High Temperature Sterilized Milk	Formulation
21	Sterilized Milk	Revision

END TRANSLATION

Attachments:

No Attachments.