

Voluntary Report – Voluntary - Public Distribution

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Report Name: National Food Safety Standard for Limits of Pathogens in Pre-Packaged Foods

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report, Sanitary/Phytosanitary/Food Safety, Trade Policy Monitoring, WTO Notifications, MISC-Commodity

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Report Highlights:

On September 7, 2021, the People's Republic of China (PRC) National Health Commission (NHC) and the State Administration of Market Regulation (SAMR) released the National Food Safety Standard for Limits of Pathogens in Pre-packaged Foods (GB 29921-2021), which entered into force on November 22, 2021. This report contains an unofficial translation of the standard. The draft was previously notified to the WTO on May 11, 2020, as G/SPS/N/CHN/1151.

Report Summary:

On September 7, 2021, the PRC NHC and SAMR released the National Food Safety Standard for Limits of Pathogens in Pre-packaged Foods (GB 29921-2021), which entered into force on November 22, 2021. The standard updates the 2013 regulation which was implemented since 2014 as the National Food Safety Standard for Limits of Pathogens in Foods (GB 29921-2013).

The standard specifies the index, limit requirements and testing methods of pathogens in foods. It applies to pre-packaged foods but does not apply to food undergoing commercial sterilization, packaged drinking water, and natural mineral drinking water.

China notified the draft standard to the World Trade Organization (WTO) on May 11, 2020, as G/SPS/N/CHN/1151. Please see FAS GAIN Report [CH2020-0072](#) for additional information on WTO notification. This report contains an unofficial translation of the final standard.

BEGIN TRANSLATION

National Food Safety Standard Limits of Pathogens in Pre-packaged Foods Foreword

The Standard replaces GB 29921-2013 National Food Safety Standard Limits of Pathogens in Foods.

Compared with GB 29921-2013, the major changes contained in the standard are as below:

- The name of the Standard is revised,
- The description of “scope” is revised,
- The description of “applicable principles” is revised,
- Requirements on limits of pathogens in dairy products and foods for special dietary uses are added,
- Part of content in “Table 1 Standard of Pathogens Limits in Pre-packaged Foods” is revised,
- “Appendix A Description of Food Categories (Names)” is added.

National Food Safety Standard
Limits of Pathogens in Pre-packaged Foods

1. Scope

The Standard specifies indexes, limit requirements and test methods for pathogens in pre-packaged foods.

The Standard applies to pre-packaged foods other than foods subject to commercial sterility requirements, packaged drinking water, and natural mineral drinking water.

2. Principles of Application

2.1 Food producers, processors and operators shall take control measures to reduce the levels of pathogen content in foods and possibility of resulting in risks as possible, no matter whether limits of pathogens are provided or not.

2.2 The sample collection and handling should follow GB4789.1.

2.3 Sampling plans and testing methods are subject to provisions in Table 1. n is the number of samples shall be collected in a same batch of products, c is the maximum number of samples allowed to exceed the value of m , m the acceptable limit value for pathogen index (grade III sampling plan) or the highest safety limit level (grade II sampling plan), M the highest safety limit value for pathogen index.

2.4 Appendix A is used to define the food categories to which the pathogens limits apply.

3. Index Requirements

For Pathogens Limits in Pre-packaged Foods, see Table 1.

Table 1: Pathogens Limits in Pre-packaged Foods

| Food category | Index of pathogens | Sampling plan and limit (expressed with /25g or /25 mL unless otherwise specified) | | | | Testing methods | Note |
|-----------------------|--------------------------------|---|---|-----------|------------|-----------------|--|
| | | n | c | m | M | | |
| Dairy products | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| | Staphylococcus aureus | 5 | 0 | 0 | - | GB 4789.10 | Only applicable to pasteurized milk, modified milk, fermented milk, sweetened condensed milk (condensed sweet milk), modified sweetened condensed milk |
| | | 5 | 2 | 100 CFU/g | 1000 CFU/g | | Only applicable to cheese, processed cheese, and cheese products |
| | | 5 | 2 | 10 CFU/g | 100 CFU/g | | Only applicable to dairy powder and modified dairy powder |
| | Listeria monocytogenes | 5 | 0 | 0 | - | GB 4789.30 | Only applicable to cheese, processed cheese, and cheese products |
| Meat products | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| | Listeria monocytogenes | 5 | 0 | 0 | - | GB 4789.30 | |
| | Staphylococcus aureus | 5 | 1 | 100 CFU/g | 1000CFU/g | GB 4789.10 | |
| | Diarrheagenic Escherichia coli | 5 | 0 | 0 | - | GB 4789.6 | Only applicable to beef products, ready-to-eat raw beef products, fermented meat products |

| Food category | Index of pathogenic microorganism | Sampling plan and limit (expressed with /25g or /25 mL unless otherwise specified) | | | | Test method | Note |
|-------------------------------------|-----------------------------------|---|---|-----------|------------|-------------|---|
| | | n | c | m | M | | |
| Aquatic products | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| | Vibrio parahaemolyticus | 5 | 1 | 100 MPN/g | 1000 MPN/g | GB 4789.7 | Only applicable to ready-to-eat raw aquatic animal products |
| | Listeria monocytogenes | 5 | 0 | 100 CFU/g | - | GB 4789.30 | |
| Ready-to-eat egg products | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| Grain products | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| | Staphylococcus aureus | 5 | 1 | 100 CFU/g | 1000 CFU/g | GB 4789.10 | |
| Ready-to-eat bean products | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| | Staphylococcus aureus | 5 | 1 | 100 CFU/g | 1000 CFU/g | GB 4789.10 | |
| Chocolate and cocoa products | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |

| Food category | Index of pathogenic microorganism | Sampling plan and limit (expressed with /25g or /25 mL unless otherwise specified) | | | | Test method | Note |
|--|--|---|---|---------------|----------------|-------------|------|
| | | n | c | m | M | | |
| Ready-to-eat fruit and vegetable products | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| | Staphylococcus aureus | 5 | 1 | 100 CFU/g(mL) | 1000 CFU/g(mL) | GB 4789.10 | |
| | Listeria monocytogenes | 5 | 0 | 0 | - | GB 4789.30 | |
| | Diarrheagenic Escherichia coli | 5 | 0 | 0 | - | GB 4789.6 | |
| Beverages | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| Frozen drinks | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| | Staphylococcus aureus | 5 | 1 | 100 CFU/g(mL) | 1000 CFU/g(mL) | GB 4789.10 | |
| | Listeria monocytogenes | 5 | 0 | 0 | - | GB 4789.30 | |
| Ready-to-eat condiments | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| | Staphylococcus aureus | 5 | 1 | 100 CFU/g(mL) | 1000 CFU/g(mL) | GB 4789.10 | |
| | Vibrio parahaemolyticus | 5 | 1 | 100 MPN/g(mL) | 1000 MPN/g(mL) | GB 4789.7 | |
| Nuts and seeds products | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| Foods for special dietary uses | Salmonella | 5 | 0 | 0 | - | GB 4789.4 | - |
| | Staphylococcus aureus | 5 | 2 | 10 CFU/g | 100CFU/g | GB 4789.10 | |
| | Cronobacter spp. (<i>Enterobacter sakazakii</i>) | 3 | 0 | 0/100g | - | GB 4789.40 | |

Note: “m=0/25 g or 25 mL or 100 g” means “not detectable in every 25 g or 25 mL or 100 g.”

Appendix A Description of Food Categories (Names)

See Table A.1 for description of food categories (names).

Table A.1: Description of Food Categories (Names)

| | |
|---------------------------|--|
| Dairy products | Pasteurized milk |
| | Modified milk |
| | Fermented milk |
| | Condensed milk |
| | Milk powder and modified milk powder |
| | Whey powder and whey protein powder |
| | Light cream, cream, and anhydrous cream |
| | Cheese, processed cheese and cheese products |
| | Casein |
| | Other dairy products (except for non-thermal processed condensed milk for food industry) |
| Meat products | Cooked meat products Thick gravy cooked meat Smoked, roasted, grilled meat Fried meat Western hams Sausage Fermented meat products Dried cooked meat products Other cooked meat products |
| | Ready-to-eat raw meat products |
| Aquatic products | Cooked aquatic animal products Dry cooked aquatic products Cooked aquatic products Fermented aquatic products Other cooked aquatic products |
| | Ready-to-eat raw aquatic animal products |
| | Ready-to-eat algae products |
| | Other ready-to-eat aquatic products |
| Ready-to-eat egg products | Processed eggs |
| | Other egg products |
| Grain Products | Baked food |
| | Dissolving grain products |
| | Cooked starch products |
| | Cooked gluten products |

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| | <p>Cooked rice and wheat products</p> <p style="padding-left: 40px;">Rice and wheat products with fillings</p> <p style="padding-left: 40px;">Rice and wheat products without fillings</p> |
| | Puffed grain products |
| | Other cooked grain products |
| Ready-to-eat bean products | Non-fermented bean products |
| | Fermented bean products |
| | Soybean protein products |
| Chocolate and cocoa products | Chocolate and products |
| | Chocolate with cocoa butter replacer and products |
| | Cocoa products (except for cocoa fat) |
| Ready-to-eat fruit and vegetable products | <p>Fruit products</p> <p style="padding-left: 40px;">Peeled or pre-cut fruits</p> <p style="padding-left: 40px;">Dried fruits</p> <p style="padding-left: 40px;">Fruit processed with vinegar, oil, or salt</p> <p style="padding-left: 40px;">Fruit jam (paste)</p> <p style="padding-left: 40px;">Candied and preserved fruits</p> <p style="padding-left: 40px;">Fermented fruit products</p> <p style="padding-left: 40px;">Cooked or fried fruits</p> <p style="padding-left: 40px;">Fruit dessert</p> <p style="padding-left: 40px;">Other ready-to-eat fruit products</p> |
| | <p>Processed vegetables</p> <p style="padding-left: 40px;">Peeled or pre-cut vegetables</p> <p style="padding-left: 40px;">Pickled vegetables</p> <p style="padding-left: 40px;">Vegetable puree</p> <p style="padding-left: 40px;">Boiled or fried vegetables</p> <p style="padding-left: 40px;">Other ready-to-eat processed vegetables</p> |
| | Edible fungi and products |
| | |
| Beverages | Fruit and vegetable juice and beverages |
| | Protein containing drinks |
| | Tea drinks |
| | Coffee drinks |
| | Plant-origin drinks |
| | Flavored drinks |
| | Solid drinks |
| | Other drinks (except for carbonated drinks) |
| Frozen drinks | Ice creams |
| | Ice cream bars |
| | Slush |
| | Popsicles |

| | |
|--------------------------------|---|
| | Flavored ice |
| | Edible ice |
| | Other frozen drinks |
| Instant condiments | Soy sauce |
| | Bean pastes and bean paste products |
| | Spices |
| | Aquatic dressing |
| | Blended condiments |
| | Other instant condiment (except for vinegar) |
| Nuts and seeds products | Nut or seed paste (butter) |
| | Other nuts and seeds products (except for roasted, fried, puffed cooked nuts and seeds) |
| Foods for special dietary uses | Infant formula foods |
| | Formula foods for older infants and young children |
| | Complementary foods for infants and young children |
| | Infant formula for special medical purposes |
| | Formula foods for special medical purposes |
| | Other foods for special dietary uses |

END OF TRANSLATION

Attachments:

No Attachments.