

Voluntary Report – Voluntary - Public Distribution

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Report Name: National Food Safety Standard Canned Foods Finalized

Country: China - People's Republic of

Post: Beijing

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

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Report Highlights:

On March 27, 2025, The People's Republic of China (China's) National Health Commission (NHC) and the State Administration for Market Regulation (SAMR) jointly released the National Food Safety Standard Canned Foods (GB 7098-2025). The updated final standard applies to canned food products produced and sold in China and stipulates requirements for ingredients, physical and chemical indicators, contaminants and microbial limits for the products. The final standard will enter into force on March 16, 2026. China notified the draft standard to the WTO on October 25, 2023. This report provides unofficial translation of the final standard. Stakeholders should conduct their own review of the regulations to assess any market or regulatory effect on their business.

FAS China provides this analysis and reporting as a service to the United States agricultural community, and to our farmers, ranchers, rural communities, and agribusiness operations in support of a worldwide agricultural information system and a level playing field for U.S. agriculture.

Summary:

On March 27, 2025, The People's Republic of China (China's) National Health Commission (NHC) and the State Administration for Market Regulation (SAMR) jointly released the National Food Safety Standard Canned Foods ([GB 7098-2025](#)) (link in Chinese).

This standard applies to all canned foods produced and sold in China, and it stipulates requirements for ingredients, sensory and physical and chemical indicators, contaminants, and microbial limits for the products. The standard does not apply to canned complementary foods for infants and young children.

On October 25, 2023, China notified the draft National Food Safety Standard Canned Foods to the WTO under [G/SPS/N/CHN/1285](#). The final standard will enter into force on March 16, 2026 and will replace the current implementing standard of GB 7098-2015 which entered into force since November 2016.

This report provides an unofficial translation of the final standard. Stakeholders should conduct their own review of the regulations to assess any market or regulatory effect on their business.

BEGIN TRANSLATION

National Food Safety Standard

Canned Foods

Foreword

The Standard replaces GB 7098-2015 the National Food Safety Standard Canned Foods.

When compared with GB 7098-2015, the standard mainly has following changes:

- Modified terminology and definitions;
- Modified sensory requirements;
- Modified physical and chemical indicators;
- Modified indicator for histamine;
- Modified microbial limits;
- Added "Others" under Article 4.

National Food Safety Standard

Canned Foods

1 Scope

The standard applies to canned foods.

The standard is not applicable to canned complementary foods for infants and young children.

2 Terms and Definitions

2.1 Canned Foods

Foods made with fruits, vegetables, edible fungi, livestock and poultry meat, aquatic products, grains, legumes, nuts and seeds, eggs, etc. as raw materials, through processing, canned or filled into metal cans, glass bottles, semi-rigid containers, or flexible packaging containers, are sealed and sterilized or sterilized and then sealed to meet commercial sterilization requirements.

2.2 Swell Can (bulging can)

Due to gas generated by chemical reactions or microbial activities, or physical reasons, positive pressure is formed in the container, causing one end/both ends/both sides of the can (bag, bottle, cup, etc.) to bulge outward.

2.3 Commercial Sterilization

The state of food that has been properly sterilized by heating and does not contain pathogenic microorganisms or non-pathogenic microorganisms that can reproduce at room temperatures.

3. Technical Requirements

3.1 Raw Material Requirements

Raw materials must comply with applicable food standards and regulations.

3.2 Sensory Requirements

Sensory requirements shall comply with the provisions in Table 1.

Table 1: Sensory Requirements

Item	Requirements	Testing Method
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Container	The packaging container is well sealed without leakage, and no bulging cans (fat cans).	Observe appearance of containers under natural light.
Content	Product-specific color, smell, taste, and status, no visible foreign object.	GB/T 10786

3.3 Physical and Chemical Indicators

The physical and chemical indicators shall comply with the provisions in Table 2.

Table 2: Physical and Chemical Indicators

Item	Indicator	Test Method
Histamine ^a /(mg/kg) ≤	200	GB 5009.208
Fumonisin acid ^b (mg/kg) ≤	0.25	GB 5009.189
^a Only applicable to canned high-histamine fish. High-histamine fish refers to chub mackerel, trevally, horse mackerel, mackerel, bonito, tuna, saury, Spanish mackerel, bluefin tuna, sardines, etc and other green-skinned and red-fleshed marine fish. ^b Only applicable to canned tremella.		

3.4 Contaminant Limits and Mycotoxin Limits

3.4.1 The limits of contaminants shall comply with provisions of GB 2762¹.

3.4.2 The limits of mycotoxin shall comply with provisions of GB 2761².

3.5 Microbiological Limits

3.5.1 It should meet the commercial sterilization requirements of canned foods and be tested according to the methods specified in GB4789.26.

3.5.2 Canned tomato ketchups and canned tomatoes should also comply with the requirements of Table 3.

Table 3: Mold Count Indicator

Item	Indicator		Testing Method
	Tomato ketchup	Canned tomato	
Molds count/ (vision%) ≤	50	30	GB 4789.15

¹ National Food Safety Standard Maximum Levels of Contaminants in Foods ([GB2762-2022](#))

² National Food Safety Standard for Maximum Levels of Mycotoxins in Foods ([GB2761-2017](#))

3.6 Food Additives and Nutritional Fortification Substances

3.6.1 Use of food additives shall comply with provisions of GB 2760³.

3.6.2 Use of food nutritional fortification substances shall comply with provisions of GB 14880⁴.

4 Other

The product label should indicate “Do not eat if the can is swollen” or similar warnings.

END TRANSALTION

Attachments:

[GB 7098-2025 Canned Foods.pdf](#)

³ National Food Safety Standard Usage Standard for Food Additives ([GB2760-2024](#))

⁴ National Food Safety Standard Use of Nutritional Fortification Substances ([GB14880-2012](#))