

Voluntary Report – Voluntary - Public Distribution

Date: August 19, 2025

Report Number: CH2025-0163

Report Name: Revised National Food Safety Standard for Paddy Rice Notified

Country: China - People's Republic of

Post: Beijing

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

Prepared By: FAS China Staff

Approved By: Eric Mullis

Report Highlights:

On July 25, 2025, China notified a National Food Safety Standard for Paddy Rice to the WTO under G/TBT/N/CHN/2091. This national food safety standard includes mandatory requirements for quality, testing, inspection, packaging, and labeling of domestic and imported commercial paddy rice. This report provides an unofficial translation of the notified standard. Comments may be submitted to the China's TBT National Notification and Enquiry Center at tbt@customs.gov.cn until August 24, 2025.

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.

Report Summary:

On July 25, 2025, the State Administration for Market Regulation (SAMR) notified the National Food Safety Standard for Paddy Rice to the World Trade Organization (WTO) under [G/TBT/N/CHN/2091](#).

This national food safety standard includes mandatory requirements of quality, testing and inspection, packaging, and labeling for domestic and imported commercial paddy rice during processing, transportation, storage, purchases, and sales.

After finalization, this standard will replace the current regulation GB 1350-2009, which was implemented in July 2009. The major changes include:

- terms and definitions for varieties of paddy rice;
- testing and inspection methods references with new addition of water content determination in foods; and
- quality requirements for the husked rice in paddy changed from no more than 2 percent to no more than 4 percent.

This report provides an unofficial translation of the notified standard. Comments may be submitted to China's TBT National Notification and Enquiry Center at tbt@customs.gov.cn until August 24, 2025. Stakeholders should conduct their own review of the regulations to assess any market or regulatory effect on their business.

BEGIN TRANSLATION

Paddy Rice (draft for comments)

Foreword

This document is drafted in accordance with GB/T 1.1-2020 Guidelines for Standardization Work Part 1: Structure and Drafting Rules for Standardization Documents.

This document replaces GB 1350-2009 Paddy. Compared with GB 1350-2009, in addition to structural adjustments and editorial modifications, the main technical changes are as follows:

- The definition of head rice has been revised (see 3.8 in this standard and 3.8 in 2009 version);
- The definition of grain impurities has been revised (see 3.13 in this standard and 3.13 in 2009 version);
- The content requirements for husked rice in paddy in the quality requirements has been changed (see Table 1 and Table 2 in this standard and Table 1 and Table 2 in 2009 version);
- The sanitation requirements have been deleted (see 5.2 in 2009 version).

Certain contents of this document may involve patents. The issuing organization does not undertake the responsibility of identifying such patents.

This document was proposed and under the jurisdiction of National Food and Strategic Reserves Administration.

Previous versions: GB 1350-1978, GB 1350-1986, GB 1350-1999, GB 1350-2009.

1 Scope

This document defines the terms and definitions for paddy rice, and specifies classification, quality requirements, testing methods, testing rules, labeling, packaging, storage, and transportation requirements.

It applies to the purchase, storage, transportation, processing, and sale of commercial paddy rice.

It does not apply to special categories of paddy rice beyond the classifications defined in this document.

2 Normative References

The following referenced documents are indispensable for the application of this document. For dated references, only the version cited applies. For undated references, the latest edition (including all amendments) applies.

GB/T 1354	Rice
GB 5009.3	National Food Safety Standard Water Content Determination in Foods
GB/T 5490	Inspection of Grain and Oils General rules
GB/T 5491	Inspection of Grain and Oilseeds Methods for Sampling and Sample Reduction
GB/T 5492	Inspection of Grain and Oils Identification of Color, Odor, and Taste of Grain and Oilseeds
GB/T 5493	Inspection of Grain and Oils Determination of Type Purity and their Mixture
GB/T 5494	Inspection of Grain and Oils Determination of Foreign Matter and Unsound Kernels of Grain and Oilseeds
GB/T 5495	Inspection of Grain and Oils Determination of Husked Rice Yield from Paddy
GB/T 5496	Inspection of Grain and Oilseeds Methods for Determination of Yellow-colored Rice and Cracked Kernels
GB/T 5497	Inspection of Grain and Oilseeds Methods for Determination of Moisture Content
GB/T 21719	Determination of Head Rice Yield of Paddy
GB/T 35865	Inspection of Grain and Oils Determination of Head Rice Yield of Paddy Image Analysis Method
GB/T 35881	Inspection of Grain and Oils Determination of Yellow-colored Kernel of Paddy Image Analysis Method

3 Terms and Definitions

The following terms and definitions apply to this document:

3.1 Early Xian paddy rice¹: Short growth period, harvested earlier (generally mid-to-late July), typically with larger chalkiness and smaller vitreous portions.

3.2 Late Xian paddy rice²: Long growth period, harvested later (generally late September to early-to-mid November), with smaller or no chalkiness and more vitreous portions.

3.3 Geng paddy rice³: Non-glutinous japonica rice grains, generally oval or long-oval, more translucent, less chalkiness, more sticky, less prone to swelling.

3.4 Xian glutinous paddy rice⁴: Glutinous indica rice grains, long oval or slender, milky white, opaque or semi-translucent, sticky.

3.5 Geng glutinous paddy rice⁵: Glutinous japonica rice grains, oval, milky white, opaque or semi-translucent, sticky.

¹ “Early long-grain nonglutinous paddy” was used in 2009 version.

² “Late long-grain nonglutinous paddy” was used in 2009 version.

³ “Medium to short grain nonglutinous paddy” was used in 2009 version.

⁴ “Long-grain glutinous paddy” was used in 2009 version.

⁵ “Round-grain glutinous paddy” was used in 2009 version.

3.6 Clean paddy: Paddy after removing impurities and husked rice.

3.7 Husked rice yield: Percentage of husked rice obtained from clean paddy after shelling, counting unsound kernels at half weight.

3.8 Head rice: When husked rice is milled into a processing precision that meets the requirements for well-milled rice as specified in the national standard GB/T 1354, it refers to whole kernels as well as incomplete kernels with a length greater than or equal to three-quarters of the average length of the whole kernels in the sample.

Note: A whole kernel refers to a rice grain in which, apart from the germ, the rest of the kernel remains undamaged.

3.9 Head rice yield of paddy: Mass fraction of head rice in clean paddy.

3.10 Unsound kernel: Immature or damaged kernels with residual value.

Note 1: It includes immature, injured, spotted, sprouted, and moldy kernels.

Note 2: Immature kernels refer to unripe kernels with a powdery appearance.

Note 3: Injured kernels refer to kernels with insect damage to the embryo or endosperm.

Note 4: Spotted kernels refer to kernels with diseased spots on the embryo or endosperm.

Note 5: Sprouted kernels refer to kernels with sprouts or rootlets that have broken through the husk or have broken through the outer surface of the husked rice but not exceeding the length of the kernel itself.

Note 6: Moldy kernels refer to kernels that have grown mold and have moldy spots on the surface of the husked rice.

3.11 Husked rice in paddy: Husked rice grains mixed in paddy.

3.12 Other kind of paddy: One type of paddy is mixed with other types of paddy.

3.13 Grain impurities: Substances other than paddy grains and paddy grains with no use value (includes screenings, inorganic impurities, and organic impurities).

Note 1: Includes screenings, inorganic impurities, and organic impurities.

Note 2: Screenings refers to material that passes through a 2.0 mm diameter round sieve but does not include paddy and husked rice remaining on a 1.5 mm diameter round sieve.

Note 3: Inorganic impurities refer to soil, sand, gravel, bricks, tiles, and other inorganic matters.

Note 4: Organic impurities refer to paddy of no use value, completely shrunken paddy without seeds, kernels of other gran species, and other organic matters.

Note 5: Paddy of no use value refers to seeds and kernels that cannot be used as raw materials, including paddy that have completely changed color or deteriorated, and whose sprouts exceed the length of the original kernel.

3.14 **Yellow-colored rice:** Kernels with yellow endosperm, visibly different from common kernel color.

3.15 **Color and odor:** The inherent overall color, luster, and aroma of a batch of paddy.

4 Classification

Paddy rice is classified into five categories: early Xian paddy rice, late Xian paddy rice, Geng paddy rice, Xian glutinous paddy rice, Geng glutinous paddy rice.

5 Quality Requirements

5.1 All types are graded by husked rice yield; Grade 3 is considered medium.

5.2 Please see Table 1 for the quality requirements for early Xian paddy rice, late Xian paddy rice, and Xian glutinous paddy rice.

Table 1: Quality requirements for early Xian paddy rice, late Xian paddy rice, and Xian glutinous paddy rice.

Grade	Husked rice yield/%	Head rice yield of paddy/%	Grain impurities/%	Water content/%	Yellow-colored rice content/%	Husked rice in paddy/%	Other kind of paddy/%	Color and odor
1	≥ 79.0	≥ 50.0	≤ 1.0	≤ 13.5	≤ 1.0	≤ 4.0	≤ 5.0	Typical
2	≥ 77.0	≥ 47.0						
3	≥ 75.0	≥ 44.0						
4	≥ 73.0	≥ 41.0						
5	≥ 71.0	≥ 38.0						
Not in grade	<71.0	—						
Note: “—” means no requirement.								

5.3 See table 2 for requirements for Geng paddy rice and Geng glutinous paddy rice.

Table 2: Quality requirements for Geng paddy rice and Geng glutinous paddy rice.

Grade	Husked rice yield/%	Head rice yield of paddy/%	Grain impurities/%	Water content/%	Yellow-colored rice content/%	Husked rice in paddy/%	Other kind of paddy/%	Color and odor
1	≥ 81.0	≥ 61.0	≤ 1.0	≤ 14.5	≤ 1.0	≤ 4.0	≤ 5.0	Typical
2	≥ 79.0	≥ 58.0						
3	≥ 77.0	≥ 55.0						
4	≥ 75.0	≥ 52.0						
5	≥ 73.0	≥ 49.0						
Not in grade	<73.0	—						
Note: “—” means no requirement.								

6 Inspection and Testing Methods

6.1 Sampling and sample reduction: in accordance with GB/T 5491.

6.2 Color and odor identification: in accordance with GB/T 5492.

6.3 Inspection of impurities and unsound kernels: in accordance with GB/T 5494.

6.4 Inspection of husked rice yield: in accordance with GB/T 5495.

6.5 Inspection of head rice yield: in accordance with GB/T 21719 or GB/T 35865, with GB/T 21719 serving as the referee method.

6.6 Determination of water content: in accordance with GB 5009.3 or GB/T 5497, with GB 5009.3 serving as the referee method.

6.7 Inspection of content of husked rice in paddy: in accordance with GB/T 5494.

6.8 Inspection of mixture of other kind of paddy: in accordance with GB/T 5493.

6.9 Yellow-colored rice content test: in accordance with GB/T 5496 or GB/T 35881, with GB/T 5496 serving as the referee method.

7 Inspection Rules

7.1 General rules shall be implemented in accordance with GB/T 5490.

7.2 Inspection batches of paddy shall be of the same category, same place of origin, same harvest year, same transport unit, and same storage unit.

7.3 Determination rules: Husked rice yield must meet the requirements for the declared grades in Table 1 and Table 2; other indicators shall comply with relevant national provisions.

8 Labeling

The package or accompanying documents shall indicate product name, category, grade, place of origin, and harvest year and month.

9 Packaging, Storage, and Transportation

9.1 Packaging

Packaging should be clean, firm, odorless, undamaged, tightly sealed, and no leakage.

9.2 Storage

Paddy rice should be stored in clean, dry warehouses, protected against rain, dampness, insects, and rodents, and free from foreign odors; should not be stored with toxic, harmful, or high-moisture materials.

9.3 Transportation

Paddy rice should be transported using transportation vehicles and containers that meet hygienic requirements and should be protected from rain and contamination during transportation.

Attachments:

[25_04865_00 x National Food Safety Standard Paddy Rice.pdf](#)