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Report Highlights:

On July 25, 2025, China announced the national food safety standards plan for 2025. The announcement reflects China's plan for the formulation and revision of 44 national food safety standards in 2025. This report provides an unofficial translation of the announcement and the list of the standards.

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support of a worldwide agricultural information system and a level playing field for U.S. agriculture.

Report Summary:

On July 25, 2025, China's National Health Commission released the [announcement to publish the 2025 National Food Safety Standards Project Plan](#) (link in Chinese). The announcement lists 44 national food safety standards China approved for formulation and revision this year. Designated organizations will develop these standards, which will be open for comments before the publication of the finalized regulations.

Some key standards for formulation and revision include general rules for food claims, product standards for distilled liquor and blended spirits, whey proteins, and edible animal fats, hygienic standards for slaughtering and processing of livestock and poultry, determination of human milk oligosaccharides (HMOs) in foods, etc.

This report contains an unofficial translation of the announcement and the list of 2025 planned food safety standards. Stakeholders should conduct their own review of the regulations to assess any market or regulatory effect on their business.

BEGIN UNOFFICIAL TRANSLATION

Notice of the General Office of the National Health Commission on Issuing the 2025 National Food Safety Standards Project Plan

National Health Commission Food Issuance [2025] No. 319

To all relevant units:

To implement the “most rigorous standards” requirement for food safety, and in accordance with the Food Safety Law of the People’s Republic of China and its implementing regulations, the Commission has formulated the “2025 National Food Safety Standards Project Plan,” which is hereby issued to you. Please diligently implement it, and follow the below requirements:

1. Standard development should be guided by the principle of protecting public health, based on the results of food safety risk assessments, fully considering the economic development level and actual needs, and referencing relevant international standards and risk assessment results. In-depth research and investigation should be conducted to ensure that the standard indicators are scientifically and rationally set.
2. The project lead unit is responsible for establishing a standard drafting collaboration group, providing the personnel, funds, scientific research, and other resources and guarantee conditions required for the project, ensuring that the project undertaking units collaborate on the work, cooperate closely, and complement strengths, and fully mobilize relevant units and field experts such as regulatory departments, industry organizations, enterprises, scientific research institutions, and professional institutions.
3. The project undertaking unit shall log in to the National Food Safety Standard Management Information System (<https://sppt.cfsa.net.cn>), fill in and print the 2025 National Food Safety Standard Development and Revision Project Commission Agreement or Service Purchase Contract, which shall be signed and stamped with the unit’s official seal by the relevant person in charge of the project undertaking unit and submitted to the Secretariat Office of the National Food Safety Standard Review Committee (hereinafter referred to as the Secretariat Office) before August 10, 2025.
4. Project undertaking units shall develop a work plan, project roadmap, and schedule to ensure the quality and progress of standard development. They shall be fully responsible for the text of the developed standard and ensure the accuracy of the standard throughout its drafting, review, revision, proofreading, printing, and interpretation. Upon project completion, a final budget report shall be submitted to the Secretariat Office in accordance with regulations. The final budget report must be signed and stamped by the financial director and the relevant unit leader. Projects that fail to be completed in a timely manner will be subject to measures such as recovering funds and revoking eligibility.

Appendix

2025 National Food Safety Standards Project Plan

Serial No.	Standards Names	Formulation/ Revision	Development Organizations
General Standard (1)			
1	General Standard for Food Claims	Formulation	National Food Safety Risk Assessment Center, Food Evaluation Center of the State Administration for Market Regulation, International Inspection and Quarantine Standards and Technical Regulations Research Center of the General Administration of Customs, Chinese Institute of Food Science and Technology, China Food Industry Association, and China Food Information Center
Food Additives Standard (11)			
2	Food Additives Red Yeast Rice	Revision	Tianjin Center for Disease Control and Prevention, National Center for Food Safety Risk Assessment, Tianjin University of Science and Technology, Guangdong Center for Disease Control and Prevention, Tianjin Institute of Industrial Biotechnology of Chinese Academy of Sciences
3	Food Additives Activated Clay	Revision	Food Inspection and Testing Research Institute of Jiangxi General Institute of Testing and Certification, Sichuan University, Nanchang University, Fermentation Industry Productivity Promotion Center
4	Food Additive Sodium Hexametaphosphate	Revision	National Food Safety Risk Assessment Center, CNOOC Tianjin Chemical Research and Design Institute Co., Ltd., Hunan Provincial Product Quality Inspection Institute, China Academy of Quality Inspection and Testing
5	Food Additive Phosphoric Acid	Revision	Sichuan Provincial Center for Disease Control and Prevention, CNOOC Tianjin Chemical Research and Design Institute Co., Ltd., Qingdao Product Quality Inspection Institute

6	Food Additive Sodium Hydroxide	Revision	CNOOC Tianjin Chemical Research and Design Institute Co., Ltd., National Food Safety Risk Assessment Center, Jiangsu Provincial Center for Disease Control and Prevention
7	Food Additive DL-Malic Acid	Revision	China Bio-fermentation Industry Association, Shenyang Food and Drug Inspection Institute, Nanjing Normal University, Shandong Food and Drug Inspection Institute
8	Food Additive DL-Sodium Malate	Revision	Wannan Medical College, Shenyang Food and Drug Inspection Institute, China Bio-fermentation Industry Association, Nanjing Normal University, Tianjin Institute of Industrial Biotechnology of Chinese Academy of Sciences
9	Food Additive Lemon Oil	Revision	Shanghai Institute of Flavors and Fragrances Co., Ltd., Liaoning Provincial Center for Disease Control and Prevention, China Flavor and Fragrance Cosmetics Industry Association
10	Food Additive Sodium Propionate	Revision	Sinopec (Beijing) Chemical Research Institute Co., Ltd., CNOOC Tianjin Chemical Research and Design Institute Co., Ltd.
11	Food Additive Sucrose Fatty Acid Ester	Revision	China Food Additives and Ingredients Association, Sichuan Food Inspection Institute, Fermentation Industry Productivity Promotion Center
12	Food Additive Saccharin Sodium	Revision	China Food Additives and Ingredients Association, Sichuan Food Inspection Institute, Fermentation Industry Productivity Promotion Center
Food Product Standard (4)			
13	Distilled Spirits and their Blends	Revision	National Food Safety Risk Assessment Center, Beijing Technology and Business University, China Alcoholic Drinks Association, Liaoning Provincial Center for Disease Control and Prevention, Tianjin Center for Disease Control and Prevention, Sichuan Provincial Food Inspection Institute

14	Blended Spirits	Formulation	National Food Safety Risk Assessment Center, Beijing Technology and Business University, China Alcoholic Drinks Association, Liaoning Provincial Center for Disease Control and Prevention, Tianjin Center for Disease Control and Prevention, Sichuan Provincial Food Inspection Institute
15	Whey Powder and Whey Protein Powder (adding whey liquid and its technical requirements)	Revision	Heilongjiang Provincial Center for Disease Control and Prevention, National Food Safety Risk Assessment Center, Northeast Agricultural University, China Dairy Industry Association, and Food Evaluation Center of the State Administration for Market Regulation
16	Edible Animal Fats	Revision	Jiangnan University, Shanghai Center for Disease Control and Prevention (Shanghai Academy of Preventive Medicine), National Food Safety Risk Assessment Center, Wuhan University of Technology
Production and Operation Standard (1)			
17	Hygienic Standard for Slaughtering and Processing of Livestock and Poultry	Revision	National Food Safety Risk Assessment Center, China Animal Disease Prevention and Control Center (Slaughter Technology Center of the Ministry of Agriculture and Rural Affairs), Shandong Provincial Center for Disease Control and Prevention, Jiangsu Provincial Center for Disease Control and Prevention
Food Related Products Standard (1)			
18	Food Contact Ceramic Materials and Products	Revision	National Food Safety Risk Assessment Center, Guangdong Provincial Institute of Public Health, Shanghai Center for Disease Control and Prevention (Shanghai Academy of Preventive Medicine), Inner Mongolia Autonomous Region Center for Disease Control and Prevention (Inner Mongolia Autonomous Region Academy of Preventive Medicine)

Physical and Chemical Testing Methods and Standards (13)			
19	Determination of Phosphatidylserine in Foods	Formulation	Animal, Plant and Food Inspection and Quarantine Technical Center of Shanghai Customs, Shanghai Sport University, Zhejiang Provincial Institute of Inspection and Quarantine Science and Technology, Hebei Provincial Food Inspection Institute
20	Determination of Epigallocatechin Gallate in Foods	Formulation	Chengdu Food Inspection Institute, Ningbo Product and Food Quality Inspection Institute (Ningbo Fiber Inspection Institute), Hangzhou Center for Disease Control and Prevention (Hangzhou Health Supervision Institute), Xinjiang Agricultural University
21	Determination of Lutein Dipalmitate in Foods	Formulation	Hunan Provincial Product Quality Inspection Institute, Chengdu Food Inspection Institute, Jiangnan University, Inner Mongolia Autonomous Region Center for Disease Control and Prevention (Inner Mongolia Autonomous Region Academy of Preventive Medicine)
22	Determination of (3R, 3'R)-dihydroxy- β -carotene in Foods	Formulation	Hangzhou Customs Technical Center, Animal, Plant and Food Inspection and Quarantine Technical Center of Shanghai Customs, Hunan Provincial Center for Disease Control and Prevention (Hunan Academy of Preventive Medicine)
23	Determination of Sodium Hyaluronate in Foods	Formulation	Shandong Provincial Institute of Food and Drug Inspection, Hunan Provincial Institute of Product Quality Inspection, Xinjiang Agricultural University, Chengdu Institute of Food Inspection
24	Determination of Theanine in Foods	Formulation	Xiamen Customs Technical Center, Zhejiang Provincial Institute of Inspection and Quarantine Science and Technology, Wuhan Food and Cosmetics Inspection Institute, Liaoning Provincial Inspection, Testing and Certification Center, National Food Safety Risk Assessment Center

25	Determination of Penicillic Acid and Puberulic Acid in Foods	Formulation	Xiamen Customs Technical Center, Zhejiang Provincial Center for Disease Control and Prevention, Wuhan Food and Cosmetics Inspection Institute, Jiangnan University, National Food Safety Risk Assessment Center
26	Determination of Bacillus Cereus Vomitoxin in Foods	Formulation	Beijing Center for Disease Control and Prevention, Zhejiang Provincial Center for Disease Control and Prevention, National Food Safety Risk Assessment Center, Nantong Center for Disease Control and Prevention, Qinghai Provincial Center for Disease Control and Prevention
27	Determination of Human Milk Oligosaccharides in Foods	Formulation	Beijing Institute of Food Inspection (Beijing Food Safety Monitoring and Risk Assessment Center), China Customs Science and Technology Research Center, Shenzhen Institute of Metrology and Quality Inspection, Beijing Academy of Science and Technology, Fermentation Industry Productivity Promotion Center, China Agricultural University
28	Determination of Phytic Acid in Foods	Revision	Nanchang Customs Technical Center, National Food Safety Risk Assessment Center, Shenzhen Institute of Metrology and Quality Inspection, Beijing Academy of Science and Technology, Zhongyuan Food Laboratory
29	Determination of Biogenic Amines in Foods	Revision	Jiangsu Provincial Center for Disease Control and Prevention (Jiangsu Academy of Preventive Medicine), Zhejiang Provincial Center for Disease Control and Prevention, National Center for Food Safety Risk Assessment, Nantong Center for Disease Control and Prevention, Ningbo Institute of Inspection and Quarantine Science and Technology (Ningbo National Inspection and Trade Facilitation Service Center), China Academy of Quality Inspection and Testing Sciences

30	Physical and Chemical Testing General rules for Sample Preparation	Formulation	National Food Safety Risk Assessment Center, Shenzhen Polytechnic University, China National Accreditation Service for Conformity Assessment, Xiamen Customs Technical Center, Xianyang Center for Disease Control and Prevention
31	Determination of Ethylene Oxide and 2-chloroethanol in Foods	Formulation	National Food Safety Risk Assessment Center, Hubei Provincial Center for Disease Control and Prevention, Hangzhou Center for Disease Control and Prevention (Hangzhou Municipal Health Supervision Institute), Wuhan Food and Cosmetics Inspection Institute, Hebei Provincial Food Inspection Institute, Shanghai Center for Disease Control and Prevention (Shanghai Academy of Preventive Medicine)
Microbiological Testing Methods and Procedures Standards (9)			
32	Microbiological Examination of Foods Lactic Acid Bacteria Testing	Revision	National Food Safety Risk Assessment Center, Food Inspection and Testing Institute of Jiangxi Provincial Inspection, Testing and Certification Institute, Xiamen Customs Technical Center, Shandong Provincial Center for Disease Control and Prevention
33	Examination of Food Cultures Lactobacillus Testing	Formulation	Beijing Institute of Food Inspection (Beijing Food Safety Monitoring and Risk Assessment Center), Shenzhen Institute of Metrology and Quality Inspection, Jiangsu Academy of Agricultural Sciences, National Food Safety Risk Assessment Center
34	Examination of Food Cultures Mucilaginibacter Testing	Formulation	Dalian Nationalities University, National Food Safety Risk Assessment Center, Nanjing Product Quality Supervision and Inspection Institute (Nanjing Quality Development and Advanced Technology Application Research Institute)
35	Examination of Food Cultures Streptococcus Testing	Formulation	China Quality Inspection and Testing Science Research Institute, Guangdong Food Inspection Institute (Guangdong Liquor Testing Center), National Food Safety Risk Assessment Center, Nanjing XiaoZhuang University

36	Examination of Food Cultures Lacticaseibacillus Testing	Formulation	China Customs Science and Technology Research Center, Fermentation Industry Productivity Promotion Center, National Food Safety Risk Assessment Center
37	Examination of Food Cultures Lactobacillus Testing	Formualtion	National Food Safety Risk Assessment Center, Dalian Nationalities University, Hainan Provincial Center for Disease Control and Prevention (Hainan Academy of Preventive Medicine), National Dairy Technology Innovation Center
38	Microbiological Examination of Foods Bacillus Cereus Testing	Revision	Zhejiang Provincial Center for Disease Control and Prevention, Gongbei Customs Technical Center, Beijing Institute of Food Inspection (Beijing Food Safety Monitoring and Risk Assessment Center), Jiangnan University
39	Microbiological Examination of Foods Enterobacteriaceae Testing	Revision	National Food Safety Risk Assessment Center, Shandong Provincial Center for Disease Control and Prevention
40	Examination of Food Cultures General principles	Formulation	National Food Safety Risk Assessment Center, Hebei Provincial Food Inspection Institute, Animal and Plant and Food Inspection and Quarantine Technical Center of Shanghai Customs, China National Accreditation Service for Conformity Assessment
Toxicological Evaluation Procedures and Methods Standard (1)			
41	Mouse Spermatogonia or Spermatocyte Chromosome Aberration Test	Revision	National Food Safety Risk Assessment Center, Shanghai Center for Disease Control and Prevention (Shanghai Academy of Preventive Medicine), Guangdong Center for Disease Control and Prevention, Sichuan Center for Disease Control and Prevention, Heilongjiang Center for Disease Control and Prevention, Shandong Center for Disease Control and Prevention

Standards for Food Nutritional Fortification Substances (3)			
42	Food Nutritional Fortification Substances L-lysine	Formulation	China Bio-fermentation Industry Association, National Food Safety Risk Assessment Center, Jiangnan University, Shenyang Food and Drug Inspection Institute, Guangdong Provincial Center for Disease Control and Prevention
43	Food Nutritional Fortification Substances L-glutamic Acid	Formulation	National Food Safety Risk Assessment Center, Guangdong Provincial Center for Disease Control and Prevention, Hunan Provincial Product Quality Inspection Institute, Zhejiang Zhoushan Center for Disease Control and Prevention, Panjin Inspection and Testing Center
44	Food Additive Vitamin B ₆ (Pyridoxine Hydrochloride)	Revision	Guangzhou Customs Technical Center, Jiangxi Provincial Center for Disease Control and Prevention, Zhejiang Academy of Agricultural Sciences, China Pharmaceutical University, National Food Safety Risk Assessment Center

End Translation

Attachments:

No Attachments.