

Voluntary Report – Voluntary - Public Distribution

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Report Name: China Publishes Draft Food Safety Standard on Nut and Seed Foods

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report

Prepared By: FAS China Staff

Approved By: Eric Mullis

Report Highlights:

On May 11, 2026 China notified to the WTO under G/SPS/N/CHN/1363 a revised draft National Food Safety Standard on Nut and Seed Foods. The proposed date of entry into force has not been determined. Member states may submit their comments to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until July 10, 2026. This report provides an unofficial translation of the draft standard.

General Information

The proposed standard, which will replace the existing National Food Safety Standard on Nut and Seed Foods (GB19300-2014) (see GAIN report [CH15005](#)), specifies the food safety requirements for raw and cooked nut and seed foods. Compared with the current standard, major changes in draft standard are as follows:

The terms and definitions of nuts and seeds have been broadened to cover additional products, such as pecans, ginkgo nuts, Brazil nuts, dried coconut, jackfruit seeds, trichosanthes seeds, kidney beans, adzuki beans, chickpeas, sesame seeds, flaxseeds, chia seeds, lotus seeds, corn, quinoa, and safflower seeds. The proposed standard also modifies the food safety index requirements, including microorganism limits, especially mold limits for roasted products.

BEGIN UNOFFICIAL TRANSLATION

National Food Safety Standard Nut and Seed Food GB 19300-xxxx

Issued on xxxx

Implemented on xxxx

Issued by the National Health Commission of the People's Republic of China and State Administration of Market Regulation

Preface

This standard replaces GB 19300-2014 National Food Safety Standard - Nut and Seed Food.

Compared with GB 19300-2014, the main changes in this standard are as follows:

- Modified terms and definitions
- Deleted classification;
- Modified sensory requirements;
- Modified physical and chemical indicators;
- Modified microbial limit;
- Added 'others'
- Revised appendix.

1 Scope

This standard applies to raw-dried and cooked nut and seed foods.

2 Terms and Definitions

2.1 Nuts

Edible seeds of woody plants with hard shells, including walnuts, chestnuts, apricot kernels, almond kernels, hickory nuts (including pecans), pistachios, cashews, *Torreya grandis*, macadamia nuts, pine nuts, hazelnuts, ginkgo nuts, Brazil nuts, dried coconuts, jackfruit seeds, etc.

2.2 Seeds

Edible seeds of melons, fruits, vegetables, oil-bearing plants, etc., including melon seeds (such as sunflower seeds, watermelon seeds, pumpkin seeds, and trichosanthes seeds), peanuts, beans (such as broad beans, peas, soybeans, kidney beans, adzuki beans (red beans), and chickpeas), sesame seeds, flaxseeds, chia seeds, lotus seeds, corn, quinoa, safflower seeds, etc.

2.3 Nut (seed) kernels

The part of nuts and seeds after shelling.

2.4 Nut and seed foods

Foods made with nuts, seeds or their kernels as the main raw materials through processing.

2.4.1 Raw-dried nut and seed foods

Nuts, seeds or their kernels that have undergone preliminary processing such as drying, but not a cooking process, are classified as non-ready-to-eat if not for direct consumption, and as ready-to-eat if for direct consumption.

2.4.2 Cooked nut and seed foods

Foods made with nuts, seeds, or their kernels as the main raw materials, with or without added auxiliary ingredients, and processed by one or more cooking methods such as steaming, roasting, frying, or others.

2.5 Moldy kernel

Nuts, seeds, or their kernels with mold spots on the shells or nut (seed) kernels.

3 Technical requirements

3.1 Requirements for Materials

The raw materials should comply with the corresponding food standards and relevant regulations.

3.2 Sensory requirements

Sensory requirements shall meet provisions of Table 1.

Table 1 Sensory Requirements

Items	Requirement	Analysis method
Color	It shall have the inherent color of the product	Place an appropriate amount of the sample to be tested on a clean white porcelain plate. Observe its color and state under natural light, check for any foreign matter, smell its odor, and taste it after rinsing your mouth with warm water. Measure the count of moldy kernels by the number ratio and test it according to the method specified in Appendix A
Taste and smell	The product shall have its inherent taste and odor and shall be free from any off-odors such as rancidity.	
State	The product shall have its inherent state, with no other foreign matter	

		visible to the normal eye	
Moldy kernel, %	≤	2.0	
In-shell nut and seed foods	≤	0.5	
a Including cashews with testa			

3.3 Physical and chemical indices

Shall conform to the provisions in Table 2.

Table 2 Physical and Chemical Indicators

Items	Index				Analytical method
	Raw		Cooked		
	Nuts	Seeds	Sunflower seeds	Others	
Peroxide value (as fat), g/100g ≤	0.08	0.40	0.80	0.50	GB 5009.227. Among them, the sample preparation for kernels with green inner membranes shall be carried out according to the method specified in GB 5009.229.
Acid value ^a (as fat, KOH), mg/g ≤	3				GB 5009.229

^a Not applicable to nut and seed foods with a fat content of less than 5%.

3.4 Limits of contaminants and mycotoxins

3.4.1 The limits of contaminants shall comply with provisions in GB 2762.

3.4.2 The limits of mycotoxins shall comply with provisions in GB 2761.

3.5 Pesticide residue limits

The pesticide residue levels in raw-dried nut and seed foods shall comply with GB 2763 and relevant national regulations and announcements.

3.6 Microbial limits

3.6.1 The limits of pathogenic bacteria in prepackaged ready-to-eat foods shall comply with the provisions for nut and seed foods in GB 29921, and the microbiological limits shall also comply with the provisions of Table 3.

Table 3 Microbial limits

Items	Sampling plan ^a and limit				Analytical method
	n	c	m	M	
Coliform bacteria /(CFU/g)	5	2	10	10	GB 4789.3
Mold ^b /(CFU/g)	5	2	25	10 ²	GB 4789.15

^a Sample collection and preparation shall be carried out in accordance with GB 4789.1 and GB

4789.46.

^b Only applicable to roasted nut and seed foods processed by roasting and frying.

3.6.2 The limits of pathogenic bacteria in bulk ready-to-eat foods shall comply with the provisions of GB 31607.

3.7 Food additives

The use of food additives shall comply with the provisions of GB 2760.

4 Others

4.1 For products requiring refrigerated storage and transportation, the storage and transportation conditions shall be indicated on the label.

4.2 Ready-to-eat raw-dried products shall be labeled as "ready-to-eat".

Appendix A

Inspection method for moldy kernels

For extra-small nut and seed foods, sample 200 g to 500 g. For small and medium-sized nut and seed foods, sample 1 kg to 2 kg. For large and extra-large nut and seed foods, sample 3 kg to 5 kg. Use the quartering method to take 200 kernels from the collected sample (see Table A.1 for reference quality range). Pick out the moldy kernels and count them as n_1 . The specific determination method is as follows:

For in-shell products, first pick out the kernels with moldy shells. Then, shell the remaining kernels, inspect them, and pick out the moldy nut (seed) kernels. Finally, add the kernels with moldy shells to the moldy nut (seed) kernels to get the total number of moldy kernels for the in-shell product.

For shelled products, directly inspect and pick out the moldy kernels. During inspection, the testa of cashews with testa and broad beans with skin shall be removed to check for moldy kernels. For other varieties, if there is any doubt in determining mold, the testa should be removed for confirmation.

Calculate the moldy kernel limit according to the following formula:

$$f = \frac{n_1}{200} \times 100\% \dots\dots\dots (A.1)$$

Where,

f - Moldy kernel limit of the product;

n_1 - Number of moldy kernels.

Table A.1 Reference sample quantity for moldy kernel inspection

Names of nut and seed foods	Reference mass range for 200 kernels (g)
Extra small kernels: sesame seeds, flaxseeds, chia seeds, quinoa, safflower seeds, etc.	0.4~10
Small kernels: sunflower seeds, watermelon seeds, pumpkin seeds, peas, soybeans, pine nuts, trichosanthes seeds, kidney beans, adzuki beans (red beans), chickpeas, lotus seeds, corn, etc.	30~100

Medium kernels: apricot kernels, almond kernels, pistachios, peanuts, broad beans, cashews, hazelnuts, ginkgo nuts, dried coconut, etc.	100~500
Large kernels: chestnuts, hickory nuts (small), macadamia nuts, etc.	550~1100
Extra large kernels: walnuts (large), pecans, Brazil nuts, jackfruit seeds, etc.	1500~3000

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Attachments:

No Attachments.