

Voluntary Report – Voluntary - Public Distribution

Date: September 04, 2026

Report Number: CH2026-0116

Report Name: 2026 Development Plan for National Food Safety Standards Published

Country: China - People's Republic of

Post: Beijing

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

Prepared By: FAS China Staff

Approved By: Joshua Demoss

Report Highlights:

On September 1, 2026, China's National Health Commission (NHC) published a list outlining its Development Plan for National Food Safety Standards. This report provides an unofficial translation of the list of 45 national food safety standards that China plans to develop or update in 2026. Stakeholders should conduct their own review of the regulations to assess any market or regulatory impacts on their business.

FAS China provides this analysis and reporting as a service to U.S. farmers, ranchers, rural communities, and agribusinesses in support of a worldwide agricultural information system and a level playing field for U.S. agricultural products.

Summary:

On September 1, 2026, China's National Health Commission (NHC) released [an announcement](#) (link in Chinese) that lists its development plan for National Food Safety Standards in 2026. The announcement includes 45 national food safety standards that China plans to develop or update this year.

The listed standards cover food additives usage, food and agricultural products, physical and chemical testing methods, microbiological testing procedures, toxicological evaluation, radioactive substances, nutritional fortification substances, and standards for nutrition and special dietary foods.

NHC publishes its annual plan for national food safety standards development based on risk evaluation analysis and industry needs on domestically produced and imported food products. China will solicit public comments on the contents of each standard once the draft is completed, and, where applicable, notify the WTO Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Committees. As of September 2025, China had developed [1,725 national food safety standards](#) (link in Chinese) including food products, additives and nutritional fortification substances, testing procedures for pesticide and veterinary drug residues, toxicology and microbiology, as well as physicochemical testing methods, and sanitation protocols.

The report provides an unofficial translation of the plan list. Stakeholders should conduct their own review of the regulations to assess any market or regulatory impacts on their business.

BEGIN UNOFFICIAL TRANSLATION

2026 National Food Safety Standard Development Plan

No.	Standard Name	Formulation/Revision
1	Food Additives Usage	Revision
2	Food Additive - Carbon Dioxide	Revision
3	Food Additive - Glycerol Ester of Rosin and Hydrogenated Glycerol Ester of Rosin	Revision
4	Food Additive - Natural Carotene	Revision
5	Food Additive - Sunset Yellow and Its Aluminium Lake	Revision

6	Food Additive - Amaranth and Its Aluminium Lake	Revision
7	Food Additive - Ponceau 4R and Its Aluminium Lake	Revision
8	Food Additive - Erythrosine and Its Aluminium Lake	Revision
9	Cured and Preserved Meat Products	Revision
10	Instant Noodles	Revision
11	Salted and Preserved Vegetables	Revision
12	Animal-derived Protein Peptides	Revision
13	Caseinates	Formulation
14	Yeast Extracts	Formulation
15	Acid-hydrolyzed Protein Seasoning Liquid	Formulation
16	D-Allulose	Formulation
17	Cream Powder	Amendment Sheet
18	Food Contact Materials and Articles - Determination of Vinyl Acetate Migration	Revision
19	Determination of Organotin in Foods	Revision
20	Determination of Fluorine in Foods	Revision
21	Food Contact Materials and Articles - Determination of 1-Hexene Migration	Formulation
22	Determination of Tea Polyphenols in Foods	Formulation
23	Determination of ϵ -Poly-L-lysine in Foods	Formulation
24	Determination of Curcumin in Foods	Formulation
25	Determination of Shellac Red in Foods	Formulation
26	Determination of Lysozyme in Foods	Formulation

27	Food Contact Materials and Articles - Determination of Cyclooctene and 2-Phenylpropene Migration	Formulation
28	Food Contact Materials and Articles - Determination of Dimethyl Isophthalate Migration	Formulation
29	Determination of Citrulline and Ornithine in Foods	Formulation
30	Determination of 1,6-Diphosphofructose in Foods	Formulation
31	Determination of Taurine in Foods, Determination of Vitamin B ₁ in Foods, Determination of Vitamin B ₁₂ in Foods, Determination of Vitamin K ₁ in Foods, Determination of Biotin in Foods, Determination of Lutein in Foods	Amendment Sheet
32	Food Microbiological Examination - Examination of <i>Clostridium perfringens</i>	Revision
33	Food Microbiological Examination - Examination of Bongkreic-acid-producing <i>Burkholderia gladioli</i>	Revision
34	Food Microbiological Examination - Examination of Hepatitis E Virus	Formulation
35	Food Microbiological Examination - Examination of Hepatitis A Virus	Formulation
36	Food Microbiological Examination - Enumeration of Enterococci	Formulation
37	Examination of Food-used Strains - Examination of <i>Leuconostoc</i> spp.	Formulation
38	Examination of Food-used Strains - Examination of <i>Staphylococcus</i> spp.	Formulation
39	Threshold of Toxicological Concern (TTC) Method	Formulation
40	High-purity Germanium Gamma-ray Spectrometry for Analysis of Radionuclides in Foods	Formulation

41	Food Nutrient Fortifier - L-Selenium-methylselenocysteine	Revision
42	Food Nutrient Fortifier - Magnesium Lactate	Formulation
43	Food Nutrient Fortifier - Calcium Aspartate	Revision
44	Total Nutrition Formula Food for Stroke Patients	Formulation
45	General Principles for Amino Acids Used in Special Dietary Foods	Formulation

END UNOFFICIAL TRANSLATION

Attachments:

No Attachments.