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Report Name: Draft National Food Safety Standard Code of Practice for Prevention and Reduction of Lead Contamination in Foods Notified to WTO

Country: China - People's Republic of

Post: Beijing

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

Prepared By: FAS China Staff

Approved By: Adam Branson

Report Highlights:

On July 11, 2024, China notified a new National Food Safety Standard Code of Practice for the Prevention and Reduction of Lead Contamination in Foods to the World Trade Organization (WTO) under G/SPS/N/CHN/1312. China's SPS Enquiry Point at sps@customs.gov.cn will accept comments until September 9, 2024. This report provides an unofficial translation of the draft standard. Stakeholders should conduct their own review of the standard and provide comments as necessary.

Report Summary:

On July 11, 2024, China notified draft National Food Safety Standard Code of Practice for Prevention and Reduction of Lead Contamination in Foods to the World Trade Organization (WTO) under G/SPS/N/CHN/1312. China's SPS Enquiry Point at sps@customs.gov.cn will accept comments until September 9, 2024.

This is the first national food safety standard regulating the control of lead contamination in foods. The draft standard provides requirements and measures to prevent and reduce lead contamination during planting, production and processing, storage, and transportation of agricultural products. The draft standard was developed with reference to the Codex Alimentarius Commission's standard of CXC 56 Code of Practice for the Prevention and Reduction of Lead Contamination in Foods.

This report provides an unofficial translation of the draft notified standard. Stakeholders should conduct their own review of the standard.

BEGIN TRANSLATION

National Food Safety Standard

Code of Practice for Prevention and Reduction of Lead Contamination in Foods

1. Scope

This standard specifies the requirements for controlling lead contamination during the raw materials production, processing, storage, and transportation of foods.

This standard is applicable to preventing and reducing lead contamination during the raw materials production, processing, storage, and transportation of foods.

2. Production of Food Raw Materials

2.1 Production environment

2.1.1 Agricultural irrigation water shall comply with the requirements of GB 5084.

2.1.2 The land for edible plant derived raw materials planting should comply with the requirements of lead contamination risk control limits for soil specified in GB 15618 and should keep away as possible from factories, highways, shooting ranges, etc. that may cause lead contamination.

2.1.3 Waste materials that may cause lead contamination, such as batteries, discarded vehicles, and machinery, and lead containing paints from surrounding buildings, should be removed from the land used for planting of edible plant derived ingredients.

2.1.4 Edible plant derived ingredients such as root vegetables or leafy vegetables that are prone to lead accumulation should not be planted on land that are contaminated with lead and but not yet recovered. In areas where the lead concentration in the air exceeds the limit specified in GB 3095, edible plant derived raw materials such as leafy vegetables with large surface areas.

2.1.5 Weathered lead containing paints from buildings around the fence during breeding of livestock and poultry edible animal derived ingredients should be cleaned in timely manners. Grazing should not be conducted in environment where lead contamination may exist, for example buildings with paints, metal roofs, or contaminated water sources around grass. If there are unavoidable lead contaminated areas in the breeding environment, safety fences should be used to isolate the animals, or the animals should be raised in captivity.

2.1.6 Fishery aquaculture water should comply with the requirements of GB 11607.

2.2 Inputs

2.2.1 Agricultural inputs containing lead or potentially contaminated with lead should not be

used.

2.2.2 The lead content in fertilizers should comply with national standards such as GB 38400 and relevant regulations.

2.2.3 The lead content in feed products should comply with national standards such as GB 13078.

2.3 Harvesting, storage, and transportation

2.3.1 Food contact materials and products during the harvesting process of edible plant derived raw materials should comply with national food safety standards and relevant regulations and should be strong enough to ensure that they are not damaged during transportation and moving.

2.3.2 When drying edible plant derived raw materials, appropriate locations should be selected to avoid lead contamination. When using mechanical drying, the contamination of edible plant derived materials with lead in the dryer fuel should be avoided.

2.3.3 The materials used for milking machines and storage tanks for raw milk should comply with national food safety standards such as GB 4806.9, and monitoring of lead content should be conducted for raw milk. If the lead content shows an upward trend, the milk should not be used as source for food production until it resumes to common levels.

2.3.4 The transportation for edible plant derived raw materials should use dedicated vehicles and dust prevention measures should be taken. If the vehicle has been used for transportation of non-edible plant derived materials or foods before transportation of edible plant derived materials, the loading area of the vehicle should be cleaned (washed) thoroughly. Dirt and other residues in the loading area of the transportation vehicles should be cleaned (washed) before transporting edible plant derived raw materials or good isolation (for example covering a clean plastic cloth) for transportation vehicles specifically used for transporting edible plant derived raw materials.

2.3.5 For edible plant derived raw materials such as leafy vegetables that are only cleaned before processing, direct contact with the ground should be avoided during transportation, loading, and unloading.

3. Food Processing

3.1 Raw and auxiliary materials for food processing

3.1.1 The lead content of food raw materials should comply with standards such as GB 2762. Regardless of whether there is a limit on lead contamination, food production enterprises should take control measures to keep lead contamination in food raw materials as low as possible, especially for raw materials used in foods for infants and young children.

3.1.2 Monitoring should be strengthened for raw materials that may have a high risk of lead contamination.

3.1.3 The lead content in water used for food processing should comply with standards such as GB 5749.

3.1.4 Food additives, food nutrition fortification substances, and other auxiliary food materials should comply with the corresponding national food safety standards and regulations. For example, filter aids (especially diatomaceous earth, bentonite, and activated carbon) used for processing fruit juice, wine, beer, etc. should select the processing aids that have the lowest possible level of lead.

3.1.5 Cleaning, peeling, and other methods should be used to remove lead that may adhere to the surface of food raw materials. For example, removing the outer leaves of leafy vegetables and peeling off the skin of root vegetables.

3.1.6 When producing and processing products that are prone to mixing metal substances, metal detectors should be installed and any metal substances found should be removed in timely manners, such as in fish processing plants and slaughterhouses.

3.2 Food contact materials and products

3.2.1 The lead content and specific migration amount in food contact materials and products should comply with relevant standards. Food contact materials and products with the lowest possible lead content should be selected.

3.2.2 Food production enterprises should pay attention to the prevention and control of lead contamination caused by the peeling of lead containing paints in food processing equipment or facilities. They should regularly inspect the pipelines in the facilities to ensure that lead contamination is not caused by old or abnormal operation of the pipelines. The lead migration to food contact materials and products should be monitored in routine basis to ensure that they do not cause lead contamination in foods.

3.2.3 When welding metal materials and products in contact with foods, lead-free solder such as resistance welding should be used, and lead welding should not be used to repair food production and processing tools and equipment. When it is necessary to replace the equipment or its components in maintenance, the replacement equipment or components should comply with the relevant regulations on food contact materials.

3.2.4 The lead content of coloring agents in food contact materials and products such as ink and coatings shall comply with the requirements of GB 9685. Ink should not come into direct contact with foods.

3.2.5 Ceramic products and lead glazed ceramics for decorative purposes shall not be used in contact with foods, and food contact materials and products with overly bright colors should not be used to package food that may be consumed by children.

4. Storage and Transportation

4.1 Dust prevention measures should be taken during the transportation and storage of food products, and lead contamination control should be implemented effectively.

4.2 The food contact materials and products used should have sufficient strength to ensure that they are not damaged during transportation, handling, and storage, to prevent lead contamination.

END TRANSLATION

Attachments:

No Attachments.